

SAINT CHINIAN

Le Bric à Brac

The duality of schist and limestone soils to be found in Saint Chinian is very rare.
This wine is deep red with ruby gleams, with a spicy nose of dill and white pepper followed by delicately interlaced notes of cherry, laurel and peat. The mouth opens with red fruit, garrigue and olive tapenade and is well-structured, with smooth, supple tannins. A fine minerality gradually evolves to more Mediterranean notes. A great terroir wine of great charm that will continue to give pleasure over many years.
2019 brings with it a new label and a "Bric a Brac" of terroirs whose coherence is amazing.

FICHE TECHNIQUE

Appellation
Saint Chinian

Millésime
2019

Cépages
Syrah 50%, Grenache 30% , Carignan 20%.

Production
40 HL / Ha

Degré
13.5% alc./vol

Terroir
80% schist and 20% limestone clay

Vinification
Traditional vinification in concrete vats. The Carignan undergoes carbonic maceration at 25°C. The Syrah and the Grenache are destemmed but not crushed. Fermentation takes place at 28°C for the Syrah and 30°C for the Grenache.

Élevage
6 months in concrete tank.

PALMARÈS

Jancis Robinson Oct 2022
15.5/20

www.calmel-joseph.com

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Wine Align
90/100

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