



# CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS  
en Languedoc-Roussillon



## SAINT CHINIAN Le Saint Festin White

Bright yellow with golden reflections. A delicate, complex, and deliciously fruity nose of vine peach, pear, and apricot but also Mediterranean notes such as laurel, thyme, and juniper, lifted by a slightly exotic, grilled character (coconut, vanilla, mocha) derived from barrel ageing. The mouth offers typical aromas with the touch of white pepper so characteristic of this blend of four grape varieties, and finishing on a mouthwatering lemony saline note.

### FICHE TECHNIQUE

**Appellation**

Saint Chinian

**Millésime**

2019

**Cépages**

White Grenache 40%, Roussanne 30%, Rolle 20%, Viognier 10%

**Rendement**

30 HL / Ha

**Degré**

13.5 % alc./vol

**Terroir**

The terroir of Saint-Chinian is better known for its red wines than its whites. But this apparently rocky, arid terroir is in fact extremely varied. The altitude, freshness and depth of certain soils is perfectly adapted to the production of great white wines.

**Vinification**

Destemming, direct pressing, and static settling are followed by temperature-controlled fermentation at 16°C for 15 days. Racking takes place 10 days after the end of alcoholic fermentation. Matured at 10°C with no addition of sulphites until the spring. No malolactic fermentation.

**Élevage**

20 % is matured in new barrels for 10 months, the remainder in concrete vats in fine lees.