SAINT CHINIAN
Le Saint Festin White

Very pale yellow in colour. Primary aromas are evocative of broom flowers with a touch of oak that adds a slight smokiness to these floral aromas. Then superb minerality uplifts an aromatic palette that ranges from white blossom to stone fruit such as vine peaches or apricots....
The blend of four grape varieties gives complexity and fine balance to the palate, with notes of blossom and underwood reappearing on the lingering finish, and a surprising freshness that augurs great ageing potential for this wine.

FICHE TECHNIQUE

Appellation
Saint Chinian

Millésime
2016

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

Production
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.
Soil type : Limestone clay

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.

PALMARÈS

bettane+desseauve 2020

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14,5/20

PRESSE

Saint-Chinian Blanc 2016 - HARPERS (october 2019) - 10/2019

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