



A l'Origine

AOP Saint-Chinian Rouge 2014

The wine is the memory of a wine-maker. For us, this story began in XVII century. The family created this cuvee in 1973, 4à years ago.

Cépages

syrah 30 %, carignan 30 %, grenache 30 %, mourvèdre 10 %

Culture

Situated at 50 kms north of mediteranean see, Clos Bagatelle is at foothill of Caroux and Espinouse mountains. The geological diversity of the soils which constitute the domain represents a single range including schists, limestone and sandstone. This cuvee is produce on limestone soil. The old Carignan and Grenache vines, planted on arid soils, are trained in gobelet. The syrah and mourvèdre vines are more recent. They were planted in seventies.

Vinification

The whole vintage was hand picked and destemmed. It was followed by separate vinifications. Vatting varied between 15 days (carignan) to 35 days (mourvèdre). Then, ageing took place in large casks until bottling in May 2014.

Chararacter of the wine

Still very young, the wine has bright ruby colour. The nose is made by fresh fruit and garrigue scents, full-flavoured and intense on the palate, this is a cuvee of charm, an exquisite delight.

Matching Food suggestions

What is more convivial than an improvised meal with friends : on the menu, omelette with wild asparagus or an assortment of chinese cooking, or a carpaccio with olive oil and parmesan or even some chicken curry.

Ageing

This is a wine with youthful character. Remember, it is best served young.

