



Veillée d'Automne

AOP Saint-Chinian Rouge 2013

Silver Medal Challenge International Bordeaux.

Our parents created this cuvee in 1982. Precursors, they started to age their best wines in barrels and after multiple tests, they found the best blend for this full-bodied and generous cuvee.

Cépages

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

Culture

Located at 50 Kms north of Mediterranean sea, our vineyard is at the foothills of Caroux and Espinouse. The geological diversity of the soils which composed the domain represents a unique range.

Vinification

Traditional Vinification : The whole vintage was hand picked and sorted in the vineyard, then all grapes from the 3 varieties were destemmed. The wines were vinified at high temperature with a long maceration. Daily pumping-over and delestage. After its malo-lactic fermentation, this cuvee was blended and aged 14 months in barrels (25 % new oaks) until bottling in Spring 2015.

Character of the wine

The wine has a deep red robe, followed by a complex nose, displaying ripe fruit and spices. Voluptuous in mouth, it unveils fleshy silky tannins.

This cuvee is characterised by its black fruit and spices.

Matching Food suggestions

Enjoy this cuvee as early as the beginning of autumn. Try roast veal with chanterelles, chicken with morels or matured cheeses.

Ageing

Need cellaring (3 to 5 years).

