



Colline d'Assignan

AOP Saint-Chinian Blanc 2015

Some wines evoke some rare transient moments. It all began with the purchase of a little plot surrounded with cistus and brooms. After painstaking care for such a fragile Roussane, the first vinification was conducted with fever, giving this white Saint chinian cuvee. We have searched the right balance between finesse and floral aromas. We thus expect that through this cuvee you will share a magical moment. Why not find a pure moment of delight in a bottle?

Cépages

roussane 60 %, carignan blanc 20 %, grenache blanc 15 %, vermentino 5 %.

Culture

Carignan blanc of more 60 years is on limestone soil.

Grenache blanc nearly 50 years is on schist soil.

Roussane and Vermentino of 15 years are on sandstone soil on altitude.

Vinification

The grapes were moderately pressed in whole bunches, without destemming. The juice was settled after 36 hours at 4°C. Fermentation at low temperature (16°C) for 8 days then a part of this wine is ageing in new oak barrels for two months with daily stirring. The Malo-lactic fermentation took place in casks. The last stage of ageing was in enameled steel vat. Bottling in January 2016.

Character of the wine

This 2015 vintage is pale yellow with limpidity and green reflexions. On the nose, fine-scented aromas of white flowers and bergamote orange. There is lovely mouthfeel on the palate with great elegance, minerality and a hint of buttery flavor.

Matching Food suggestions

Finesse and elegance characterize this Clos Bagatelle white. Should be served slightly chilled (10°C). Will match with scallops with coral pink sauce or a calf's sweetbread with orange.

