



CLOS BAGATELLE

SAINT-CHINIAN



Donnadieu

AOP Saint-Chinian Rouge 2013

Medal silver, Contests great wines of Languedoc and Decanter 2015

Donnadieu is a little hamlet north of Saint Chinian. Its soil of schists gives very poor terroir, silver or blue colour sometimes ochred. This soil is laminated and silky stone. The land turns blood red in the sunset.

Cépages

50 % syrah, 20 % mourvèdre, 15 % grenache, 15 % carignan

Culture

Donnadieu wines are essentially sourced from Grenache, Syrah, Carignan and a touch of Mourvedre all varieties thriving at an average altitude of 150 m. Donnadieu cuvees have an attractive ruby or garnet colour, they are vigorous and warm. Moreover, they say that in autumn, during harvest time, numerous bees, after sucking the cistus flowers come and sting the grape berries and fill them with their aromas. Carignan and Grenache vines are more than 50 years. They are trained in gobelet. Syrah and mourvèdre vines are youngest and trellised.

Vinification

The whole vintage was hand picked and destemmed. It was followed by a vatting varying between 15 days for Carignan and 26 days for syrah. Mourvèdre grapes underwent a long vatting. Of about 31 days. Ageing took place in large casks before bottling in September 2015.

Character of the wine

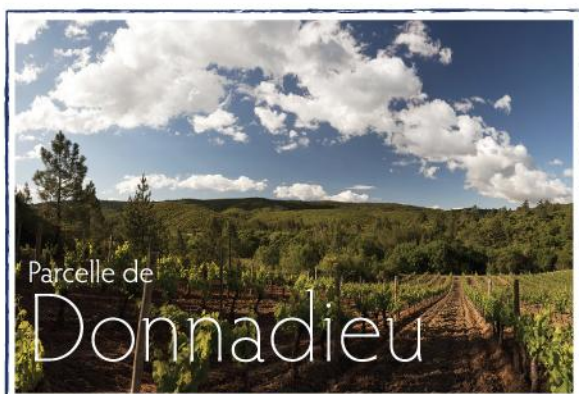
This wine from schist is delicate. The nose is explosive and yet what a freshness! Peony, raspberry, prune, cherry, liquorice, black pepper, eucalyptus. After this aromatic bouquet, the mouth is soothing, tender, slightly grainy, lively even joyfull. Each new sip makes you discover something unexpected. A northern accent in a Mediterranean wine, in a way.

Matching Food suggestions

The wild boar has always been present in the garrigue around Donnadieu, feeding on the wild sweet berries from the bushes. Enjoy a wild boar leg roasted in a spit, a rabbit fricassee or duck fillets to accompany this vintage.

Ageing

It will gain finesse and roundness after 3-5 years in the cellar.



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