



CARMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN

White

The terroir of Saint-Chinian is better known for its red wines than its whites. But this apparently arid, rocky terroir is in fact extremely varied. The altitude, freshness and depth of certain soils is perfectly adapted to making great white wines and, after a remarkable first vintage in 2016, we now have the confirmation in 2017 that this terroir can produce top quality whites.

This is a brilliant, limpid daffodil yellow wine shot through with golden gleams. The nose is delicate in a floral (broom, as always) and exotic register. Barrel ageing confers lightly toasted notes which lifts this rich aromatic palette that is typically Mediterranean. White peach, apricot and pear reveal themselves after a few swirls of the glass. The same blend of four grapes gives superb complexity and perfect balance in the mouth. The combination of smoothness, length and freshness thanks to an agreeable minerality augurs great ageing potential for this wine.

TECHNICAL SHEET

Appellation

Saint Chinian

Vintage

2017

Varieties

White Grenache 40%, Roussanne 30%, Vermentino 20%, Viognier 10%

Production

30 HL / Ha

Alcohol

13.5 % alc./vol

Terroir

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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.

Ageing



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20 % is matured in new barrels for 10 months, the remainder in concrete vats in fine lees.
