

Causse du Bousquet 2013

MAS CHAMPART

SAINT CHINIAN AOC in the LANGUEDOC



CUVÉE : We combine a number of plots on different 'terroirs' to give us the aromatic complexity and originality that we are looking for in this wine. It owes its name to the main 'terroir' from which it comes: "Le Bousquet", a broad limestone plateau, a 'causse', where the rock comes through to the surface everywhere.

TERROIR : The Causse parcels are 280 / 300 m above sea level; they are very stony with warm, well-drained soils and produce aromatic, fleshy wines. This is where the Grenache and most of the Syrah are planted. A small proportion of Syrah and the Mourvèdre come from more clayey soils; these ripen later and provide the backbone of the wine and more acidity.

GRAPE VARIETIES : 74 % Syrah, 6 % Grenache, 6 % Mourvèdre, 10 % Carignan, 4% Cinsault.
Yield : 25/30 hl/ha
Production : 14200 bottles

VINIFICATION : The grapes are picked (hand-harvested) when they reach phenolic maturity and are de-stalked. Fermentation begins without addition of yeast, after a few days' cold maceration for the Grenache. Vatting times were 3 to 6 weeks, depending on the parcels, with slow, gentle extraction to bring out the fruit.

MATURING : 30 % in the vat (Grenache-Mourvèdre- Carignan) / 70 % in barrels: Syrah with some Grenache and Mourvèdre. Barrels: 5 % new barrels, the rest in barrels one to five years old to allow the Syrah to express itself to the full. After a year, the wine is blended and spends eight months in the vat. It is then bottled without fining or filtering.

TASTING NOTES : The blend of different 'terroirs' and maturing techniques provides the complexity we are looking for. Maturing also contributes to this without leaving too much of a mark on the wine. The wines are well balanced, dense and concentrated, with freshness and good laying-down potential. Serving temperature: 17/ 18° / Enjoying now but may be laid down for 7 to 8 years.