

Causse du Bousquet 2017

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 : 65 % Syrah, 8 % Grenache, 12 % Mourvèdre, 15 % Carignan / Cinsault
Yield : 25 hl/ha
Production : 9750 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 in September 2019.

VINTAGE AND TASTING NOTES : With a hot and dry summer, the grapes were healthy and harvested early enough and so conserved a very fresh fruity taste . 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 wine is full , rich in fruit and spices and refined by two years of aging. Very good ageing potential. To drink young after pouring into a carafe.