

# Clos de la Simonette 2015

# MAS CHAMPART

SAINT CHINIAN AOC in the LANGUEDOC



**CUVÉE** : This wine takes its name from a plot of vines that has been known for a long time as “ la vigne de Simonette”, from the name of someone who owned it long ago. It is surrounded by dry-stone walls.

**TERROIR** : The Grenache comes from Simonette’s plot, where the soil is stony and well-drained, giving the wines great finesse: the aromas are not heavy, even at a high level of ripeness. The old Carignan’s plots are planted on the same kind of soils. The Mourvèdre is planted 250m above sea level on steep hillside terraces that are particularly well exposed. The last plots to be planted contain robust vines from Bandol. The vine stocks are pruned to a short goblet shape to give increased ripeness. Production is regulated to 4 or 5 bunches per vine and gradual ripeness is excellent. This variety certainly achieves the most successful level of phenol maturity without reaching an excessive potential alcohol content.

**GRAPE VARIETIES** : 65 % Mourvèdre, 20 % Grenache , 15 % Carignan  
Yield : 25 hl / ha  
Production : 4000 bottles

**VINIFICATION** : The grapes were picked between 20 and 25 September. For the Grenache we carried out a cold maceration for a few days before moving on to natural fermentation. Maceration was long, but extraction was gentle and restricted to retain elegant tannins.

**MATURING** : The wine was matured on its lees in “demi-muids”(600-liters barrels) for 12 to 18 months: “Demi-muids” used previously for one or more wine. The oldest barrels were used for the Grenache, which needs less oxygen. Bottling : September 2017.

**VINTAGE AND TASTING NOTES** : The year, sunny with rather early harvests, benefited from several showers of rain during maturation which was good for late grape varieties. The vintage, which is full of potential, is remarkable for it’s fullness on the palate, its fruit, and the delicacy of its tannins. To be drunk when young after decanting.