

Clos de la Simonette 2016

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 / 30 hl / ha
Production : 4550 bottles

VINIFICATION : The grapes were picked between 28 September and 2 October. 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 : Carignan was matured in tank and the other grape varieties on the lees in “demi-muids”(600-liters barrels) for 12 to 18 months: “Demi-muids” with a little part in new oak. The oldest barrels were used for the Grenache, which needs less oxygen. Bottling : September 2018.

VINTAGE AND TASTING NOTES : The dry summer without excessive heat delayed the maturation which proceeded slowly with some beneficial rains. The vintage is powerful, full and fine with aromas of ripe fruit and scrubland. To be drunk when young after decanting.