



APPELLATION : Saint-Chinian

CUVÉE : This wine takes its name from a plot on a very steep hillside, whose former owner was called Mr. Arbo. We knew him when he was very old and used to walk up to the village, pushing his bike so that he could freewheel back down.

TERROIR : The estate is situated on a vast network of faults and is geologically very varied. Here, the various varieties planted on the two sides of our valley come from clay and limestone slopes on a subsoil of brightly-coloured marl, a 'terroir' rarely found in the Languedoc. These north-facing soils are quite cold and the Syrah ripens slowly. It also retains a certain freshness and acidity is always higher than elsewhere.

GRAPE VARIETIES : 35 % Syrah, 30 % Grenache , 20 % Carignan / Cinsault, 15 % Mourvèdre

Yield : 30/35 hl / ha

Production : 14400 bottles

VINIFICATION : The different varieties were hand-picked fully ripe but not over-ripe. Fermentation started without addition of yeast, and maceration lasted for 15 to 20 days with gentle extraction, as our grapes always have quite thick skins. During this time, solids were removed and the cap was punched. This type of vinification encourages fruit aromas and expression of 'terroir'.

MATURING : The wine was matured for 15 months exclusively in vats, then bottled with light filtering. 2016 is very expressive, supple with spicy and fruity aromas.