



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-colored 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 : 35 hl / ha
Production : 12800 bottles

VINIFICATION : The different varieties were hand-picked fully ripe but not over-ripe. Fermentation started without addition of yeast. 2018 was a fairly late vintage without rain in summer but that benefited from the spring's rainfall : it was left in vats for a short maceration with gentle extraction in order to preserve all the fruit of very healthy grapes.

MATURING : The wine was matured for 18 months exclusively in vats, then bottled with light filtering.

TASTING : Lots of fruit and roundness, very gourmand with smooth tannins, it goes well with many dishes :meats, fish, cheese , spices, vegetables.