SAINT CHINIAN AOC in the LANGUEDOC



CUVÉE: "Le Vin des Amis" 2019. Ever since our wine was first bottled on the estate ('88 vintage) we have kept a little cuvée that we sell mainly to friends and family. In 1989, having been on a fact-finding trip to the Loire Valley, we planted a small plot of Cabernet Franc at the bottom of the slope in our valley.

TERROIR: Unlike the hillsides, with their thin soils, the bottoms of these slopes contain richer, fresher soils with fine clays and Trias sandstone. The Cabernet finds the water it needs to reach a good level of phenolic maturity without the grapes becoming too fat. Acidity is always interesting on this type of 'terroir'. Yields are very consistent from one vintage to another, without the need for bunch thinning. The Syrah comes from a neighbouring 'terroir' on a greater incline.

GRAPE VARIETIES: 95 % Cabernet Franc, 5% Syrah / Grenache Yield: 40 ha. A new plot planted in 2014 reinforces our production

Production: 5380 bottles

VINIFICATION: The grapes are hand-picked, fully ripe but not over-ripe. They are then fully destalked and fermented without the addition of extra yeast. The September rains refined the skins and tannins and swelled the grapes. Thus the vatting could be prolonged and the extraction was done gently.

MATURING: The wine is matured exclusively in the vat. The wine was filtered slightly before bottling in July 2020.

TASTING NOTES: The 2019 vintage is fresh, juicy, delicious, easy to drink young. One finds the characteristics of the grape variety, with a charming Mediterranean touch. To tast with: terrines, grilled meats, goat's cheese.