

# Saint-Chinian White 2016

# MAS CHAMPART

SAINT CHINIAN AOC in the LANGUEDOC



**APPELLATION** : Saint-Chinian

**CUVÉE** : The Saint-Chinian White appellation was born with the 2004 vintage.

**TERROIR** : In 1993, Marsanne, Roussanne, Grenache et Bourboulenc, Viognier were planted together on a limestone plateau nearly 300m above sea level, on light and well drained soils that encourage the expression of aromas. Clairette was planted later (2010) on fresh clay and limestone soils.

**GRAPE VARIETIES** : 25 % Marsanne, 25% Roussanne, 15% Bourboulenc, 20% Grenache, 10% Clairette, 5% Viognier

Yield : 25/30 hl / ha

Production : around 4250 bottles

**VINIFICATION-MATURING** : We are looking for a balance between maturity and freshness. The different grapes varieties are not harvested with the same ripeness. The grapes were pressed directly and the must was left to settle. Fermentation took place partly in barrels (40 %) and demi-muid, partly in vats ( 60%). The wines stay on fine lees in the barrels or vats until May. The varieties are then blended in the vat and slightly fined. Malolactic fermentation is carried out on most of the wine. Bottling took place in July 2017.

**TASTING NOTES** : A balanced vintage, fresh and mineral, but powerful too, typical of the estate. Enjoy it now and within about four years of bottling.