

Saint-Chinian White 2019

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. Other white grapes varieties present in our old vines add additional complexity.

GRAPE VARIETIES : 25% Marsanne, 35% Roussanne, 25% Grenache,
15% Viognier / Clairette / Bourboulenc

Yield : 30 hl / ha

Production : 5100 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 (50 %) and demi-muid, partly in vats (50%). The wines stay on fine lees in the barrels or vats until May. The varieties are then blended in the vat and slightly fined. Bottling took place in August 2020.

TASTING NOTES : Acidity and freshness have been preserved by a late vintage. The complexity is expressed more with a little aeration and the wine ends with a mineral and saline finish. To be enjoyed with scallops, grilled fish with fennel, grilled sepia.