

Saint-Chinian Rosé 2016

MAS CHAMPART

SAINT CHINIAN AOC in the LANGUEDOC



CUVÉE : Rosé 2016

TERROIR : north facing clay and limestone hillsides

GRAPE VARIETIES : 65 % Mourvèdre, 25 % Cinsault, 10 % Syrah

Yield : 40 hl / ha

Production : 5300 bottles

VINIFICATION : harvesting is done by hand and the grapes are chilled before pressing. Our Rosé is still mainly made by direct pressing which results in a wine which is fresh, delicate and clear. The different grape varieties are picked when less ripe than those for the Reds in order to maintain more aromatic freshness and have lower alcohol levels.

ELEVAGE : the wine is matured on fine lees until bottling in March. When malolactic fermentation has taken place, the wine gains greater finesse in the finish while the Mourvèdre adds strength, resulting in a real gastronomic Rosé.

TASTING NOTES : the 2016 vintage is very delicious, with an appealing freshness and a fruity and spicy character. It has a mineral and saline finish linked to the predominance of Mourvèdre in the blend. Its sparkly character makes it a very delicious aperitif wine but it is also easy to match with food such as grilled vegetables, summer salads, terrines, fish soups, anchovies and anchoïade, tapenade, aubergine caviar with cumin and barbecues. Its very low SO2 content accentuates its particularly digestible nature.