



CAUSSE DU BOUSQUET 2018

AOC SAINT CHINIAN EN LANGUEDOC

DESIGNATION	AOC Saint-Chinian
CUVÉE	Causse du Bousquet 2019
TERROIR	Very stony limestone plateaus, filtering soils - 280/300 m altitude. Vineyard terraces on clay-limestone slopes for Mourvèdre.
VARIETIES	70 % Syrah, 13 % Grenache, 5 % Mourvèdre, 12 % Carignan / Cinsault
YIELD	25/30 hl/ha
PRODUCTION	4033 Bottles
VINIFICATION - MATURING	Manual harvesting, destemming, fermentation with native yeasts. On an early and not very juicy vintage, shorter vatting with very gentle extractions preserving the fruit. Aged 30% in vats, 70% in barrels, the Syrah aged in barrels with a little Grenache. Bottling in February 2021.
TASTING	A nice fruit and a very harmonious expression of aromas. Syrah is the king variety of this harvest, the one that has flourished the most in the vineyard. Good aging potential. Drink young after decanting.



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