



MAS
CHAMPART

CLOS DE LA SIMONETTE 2019

AOC SAINT CHINIAN EN LANGUEDOC

DESIGNATION	AOC Saint-Chinian
CUVÉE	Clos de La Simonette 2019
TERROIR	<p>The cuvée brings together the two terroirs of the estate. Grenache and Carignan on very stony limestone plateaus, filtering soils, 280/300 m altitude and terraced vineyards on clay-limestone hillsides, 250m altitude for Mourvèdre with a south-east exposure. The vines, part of which come from mass selections from Bandol and formed into small short goblets, allow a good maturity.</p> <p>The production is regulated, with the Mourvèdre and the Carignan we obtain a mature maturity without reaching excessive degrees.</p>
VARIETIES	65 % Mourvèdre –20 % Grenache –15 % Carignan
YIELD	25/30 hl / ha
PRODUCTION	3624 Bottles
VINIFICATION - MATURING	<p>Manual harvesting, destemming, fermentation with native yeasts. Hot, dry vintage, with not very juicy but very beautiful grapes.</p> <p>The shorter fermentations with very little extraction respected the quality and freshness of the fruit characteristic of 2018.</p> <p>Aging 85% in demi-muids of one or more wines, 15% in vats (Carignan).</p> <p>Bottling in August 2022.</p>
TASTING	<p>With notes of red fruits and a refreshing balance, this vintage gives a tonic mouth, the tannins are fine.</p> <p>Can be drunk young, opened in advance or decanted.</p>



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