



CÔTE D'ARBO 2019

AOC SAINT CHINIAN EN LANGUEDOC

DESIGNATION	AOC Saint-Chinian
CUVÉE	Côte d'Arbo 2019
TERROIR	Clay-limestone: selection of plots on hillsides with ocher and red clay on a subsoil of variegated marl. North and south exposure. We find assembled all the grape varieties of the Appellation on the same type of soil bringing a beautiful aromatic freshness.
VARIETIES	35 % Syrah, 30% Grenache, 20 % Carignan / Cinsault, 15% Mourvèdre
YIELD	35 hl / ha
PRODUCTION	4933 Bottles
VINIFICATION - MATURING	Manual harvesting of very ripe but not overripe grapes. Destemming and fermentation with native yeasts. 2019 is a fairly late vintage: the maturities evolved gently, delayed by summer water stress. The short fermentations preserved all the fruit of very healthy grapes with silky tannins. Aged in vats for 18 months. Bottling without fining after a very light filtration in March 2021.
TASTING	This vintage with a bouquet reminiscent of the garrigue, has supple and spicy tannins, fruity on the palate, ideal for a tasting with friends over a variety of tapas.



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