



# IGP PAYS D'OC ROUGE 2020

SAINT CHINIAN EN LANGUEDOC

<b>DESIGNATION</b>	IGP Pays d'Oc
<b>CUVÉE</b>	Rouge 2020 "Le vin des amis"
<b>TERROIR</b>	Soil not classified in AOC, deeper and cooler, composed of clays and sandstone on a subsoil of variegated marls. The Cabernet draws from it the water reserves necessary for its good phenolic maturity, without the grains growing too large. In this type of terroir, the acidity is always interesting and the fruitiness fresh.
<b>VARIETIES</b>	95 % Cabernet-Franc, 5 % Syrah
<b>YELD</b>	30 hl / ha.
<b>PRODUCTION</b>	4630 Bottles
<b>VINIFICATION - MATURING</b>	The grapes are harvested by hand, very ripe. The destemming is total and the fermentations are done without adding yeast. The extraction was moderate and the vatting fairly short to keep the fruit, to avoid the tannins of seeds that are very present on the Cabernet. This year the grapes are of exceptional maturity and quality. Aged in vats for 12 months. Bottling August 2021, without fining after a light filtration.
<b>TASTING</b>	The 2020 vintage is gourmet. We find the typicality of the grape variety with a charming Mediterranean touch. To be enjoyed with a terrine, pan-fried meat, a pie, goat cheese.



Mas Champart  
Lieu-dit Bramefan  
34360 Saint-Chinian  
Tel : +334 67 38 05 59  
mas-champart@orange.fr