



ROSE 2022

SAINT CHINIAN EN LANGUEDOC

DESIGNATION	AOC Saint-Chinian
CUVÉE	ROSE 2022
TERROIR	Clay-limestone hillsides on a variegated marl subsoil, with a northern exposure.
VARIETIES	65 % Mourvèdre, 30 % Cinsault, 5 % Syrah.
YIELD	230 hl / ha
PRODUCTION	available february/march 2023
VINIFICATION - MATURING	The harvest is manual and the grapes cooled before being pressed. Our Rosé comes from direct pressing. The grapes are picked less ripe than for the Reds in order to keep more aromatic freshness and to have lower alcohol content. The wine is aged on fine lees. The malolactic fermentation is done, the wine gains in finesse on the finish and the Mourvèdre brings power to give a real gastronomic Rosé
TASTING	The vintage is ample, fruity and spicy with a tonic mineral finish. Very tasty as an aperitif, it goes very well with summer, Mediterranean or spicy cuisine: grilled vegetables, summer salads, terrines, fish soups, tapenade, eggplant caviar, grilled meats. Its low SO2 content accentuates its particularly digestible character.



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