



SAINT-CHINIAN BLANC 2019

AOC SAINT CHINIAN EN LANGUEDOC

DESIGNATION	AOC Saint-Chinian
CUVÉE	Blanc 2019
TERROIR	Marsanne, Roussanne, Grenache Bourboulenc and Viognier were planted together in 1993 on a limestone plateau close to 300 m above sea level with filtering soils, favorable to balanced acidity and aromatic expression. La Clairette, planted in 2010 on a cooler clay-limestone soil and in a northern exposure, has a later maturity like Bourboulenc.
VARIETIES	20 % Marsanne – 30 % Roussanne - 25 % Grenache - 10 % Clairette 10% Bourboulenc 5% Viognier.
YELD	25 hl / ha
PRODUCTION	5107 Bottles
VINIFICATION - MATURING	<p>The grapes, depending on the variety, are picked at different stages of maturity. The harvest is manual and the grapes cooled before being pressed to extract finer juices. The grapes were pressed directly and decanted.</p> <p>The fermentation took place partly in barrels (50%): new demi-muids (Stockinger) and several wines and partly in vats (50%).</p> <p>The fermentation temperatures are not too low to respect the expression of the grape varieties. Aging continued in vats and barrels on fine lees with some stirring.</p> <p>Blending took place in early spring and bottling in August 2020.</p>
TASTING	Vintage with finesse and aromatic complexity. It expresses itself more with a bit of aeration and ends on a mineral and saline finish. On scallops, grilled fish with fennel, grilled calamari.



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