



## TASTING NOTES

Nice ruby-red colour, quite deep. Quite complex and intense nose : nice association of fruit notes (cherry, plum), spices (garrigue, black pepper), grilled (coffee, chocolate). Very well-balanced in the mouth, with a sweet supple tannins and concentrated aromas. We can find red combined with some hints of chocolate.

## SUGGESTIONS

Lamb brochette with cumin, fillet of lamb with rosemary and pink pepper, duck confit with herbs, tajine of beef with vegetables, pork with prunes. Cheeses.

## AWARDS

>Awards 2012 Gold Medal Concours Général Agricole >Awards 2010 Recommended 3 stars Decanter Guide Hubert

## TEMPERATURE

17 - 19 °C

## CONSUMPTION

6 ans

## VARIETY

50% SYRAH - 40% GRENACHE - 10% MOURVÈDRE. The Syrah, of Oriental origin, contributes mainly to the colour, roundness and spices. The Grenache and Mourvèdre, both of Spanish origin, contribute to the volume in the mouth, the structure and fruitiness.

## VINEYARD

### *Soil*

Chalky-clay with a little marl.

### *Density*

2500 vines/ha.

### *Climate*

Mediterranean (hot dry summer, mild winter).

### *Average age of the vines*

20 years.

### *Yield*

40 hl/ha.

### *Location*

St Chinian. Our vines are located in the village of Murviel les Béziers, in the St Chinian appellation. We consider it to be one of the best exposed wine growing sites in the region. The old Syrah and Grenache are able to reach truly exceptional levels of ripeness and phenolic concentration year after year.

## WINEMAKING

### *Harvest*

Manual

### *Vinification*

The Syrahs are vinified using both carbonic maceration and traditional methods, with cold stabilisation for 3 days. The Grenaches are vinified exclusively after stemming.

### *Ageing*

8 months ageing of each variety. Blending followed by 4 months additional barrel ageing. Fining and bottling without filtering.

## THE VINTAGE

2016's climate has contrasted a lot with that of 2015, but finally offered beautiful surprises. Its first months have been marked by a particularly mild winter in comparison with the average, only rarely undergoing temperatures below 0°C. Spring was subsequently rather cool and humid, all the while sparing the vines from spring frosts. With a half-hearted weather in April and May, flowering season suffered a slight delay compared to the previous vintage. Following this morose offseason, the particularly hot summer didn't really begin until mid-June. Contrasting with particularly high daytime temperatures, nights have remained refreshingly cool, including during the period between flowering and veraison (15°C on average), developing and preserving all the aromatic potentials of both grape varieties.