



LES CONFIDENTIELLES

Cuvée « Mille Étoiles Rouge »

AOP Saint-Chinian Rouge 2016

In the heart of Saint-Chinian appellation in Languedoc, Saint-Cels more than a vineyard is “Une histoire de Famille”. With its 80 ha enjoys an exceptional terroir. Nature offers us all the components necessary for a fabulous alchemy.

A diversity of soils: Schist on the hillsides, limestone-clay valleys around Castelbouze, and rolled pebbles along the rivers of Touloubre and Vernazobre. A privileged Mediterranean climate, hot and dry summers, tempered by the freshness of the nights. This large thermal amplitude promotes an accurate maturation. The Tramontane, dry and cold north wind comes to provide its natural help to maintain a good health of the vines. “Les Confidentielles” come from our most qualitative plots. Those cuvees white and red look like small shooting stars that glance for the pleasure of our eyes and palate.

THE VINES

Varieties: Trio blending of **Syrah** (50%) mainly for its structure and spicy aromas, **Grenache** (30%) for its roundness and fruity characters of crushed strawberries and a hint of **Mourvèdre** (20%) for its powerfulness and aromas of black fruits and truffles structuring the final of this blend. All grapes of this cuvee are coming from our oldest vines.

Terroir: On the Schist and limestone-clay valleys.

Culture: Sustainable practices we are currently under **organic conversion process**. Composted pomace amendment, crushed unwanted shoots, plowing, trellising to guarantee optimal sun exposure, cordon de Royat pruning with 2 buds. Meticulous and daily work in the vineyards allows us to obtain high-quality grapes healthy and ripe.

The average age of the vines is 25 years

Yield : < 40 hl / ha.

THE CELLAR

Harvest: The different grape varieties are sorted separately to respect the individual characteristics of each grape variety, and capture the best balance of our terroir. The grapes are harvested when they have reached an optimal maturity.

Vinification: Total destemming of the grapes. Traditional vinification with an extended soak minimum (3 weeks) at 20/25°C for a slow and delicate extraction of tannins and obtention of a beautiful structure. Then wines are racked at the end of the alcoholic and malolactic formation processes.

Ageing: The wine is then aged in vats for 18 months. Fining if necessary and light filtration on earth before bottling.

14,5% Alc. /Vol.

TASTING NOTES

Clear and day bright, with a deep garnet color, the color change from the center to the edge presenting subtle ruby hues.

Nose is immediately both full scented and complex. On first nose some violets, blackberries, cherries aromas are present. After aeration, the stronger notes of chocolate, truffles and liquorice appear.

On first palate, despite a good attack clear and powerful, we feel a certain roundness.

We feel underlying and pleasant tannins coating the side of the mouth. The length is interesting and made enjoyable by the amplitude of the wine due to our sunny climate in Languedoc. A beautiful balance and harmony for this blending in trio (Syrah, Grenache, Mourvèdre). Over time this wine will become even more pulpy, silky and elegant to cross over the years.

SERVICE

To be serve at 16-18°C.

Ageing potential: Drinkable now but we recommend you to be patient for 1-2 years. Great potential but will improve with age. Aging potential 5-10 years in your cellar.

FOOD PAIRING

Ideal with barely seized red meats allowing to show itself in a cluttered way but it can also distinguish with more sophisticated and flavorful dishes in sauces such as “Stroganoff beef” and wild rice. Or simply with Saint-Nectaire cheese.

PACKAGING

6 Burgundy bottles (75 cl) card box and protective tray.

Natural cork . High density aluminium complex capsule.

 Sud de France

