



# SAINT CELS

UNE HISTOIRE DE FAMILLE



## LES INTEMPORELLES

### Cuvée « Combe Longue »

AOP Saint-Chinian Blanc 2017

*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. "Combe Longue" is a reference to a small valley of 3 hectares planted in 1992 on hillside of limestone-clay soils. This valley is only planted with white grape varieties.*

### THE VINES

Varieties: Trio blending of Grenache (50%) for its floral aromas of white flowers, Roussanne (30%) for its delicacy leaving notes of dried fruits on the final and Vermentino (20%) to bring a touch of freshness and elegance.

Terroir: Combe Longue valley is mainly composed of limestone-clay.

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 : < 45 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. Harvest at sunrise to enjoy the morning freshness to preserve the aromas.

Vinification: Total destemming of the grapes, direct and slow pressing.

Must settling and fermentation in vats under temperature control (16°C) at least 2 weeks.

Ageing: stirring on fine lees in vat 5-6 months. Light filtration on earth after accurate fining before bottling.

13,5 % Alc. /Vol.

### TASTING NOTES

Clear, star bright, pale yellow with silver hues. The first nose is delicate and enjoyable pleasant with dominant notes of citrus and particularly clementine. After aeration spicy notes of bergamot appear while maintaining great finesse.

On entry palate is round and interesting expressing well the sunny hillsides of Combe-Longue. The fruity and spicy sensations of the nose are perfectly rediscovered. The result is pleasant, balanced with a charming opulence but never stifling.

### SERVICE

To be served chilled (10-12°C).

Ageing potential: ready to drink now or within 2-3 years.

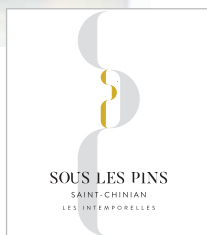
### FOOD PAIRING

Ideal with white fish fillet cooked on one side and small vegetables or a forest risotto with its parmesan crispy chips.

### PACKAGING

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

Neutrocork Premium. High density aluminium complex capsule.



 Sud de France

