



SAINT CELS

UNE HISTOIRE DE FAMILLE



LES INTEMPORELLES

Cuvée « Grand Travers »

AOP Saint-Chinian Rouge 2018

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. « Grand Travers » is a cuvee in memory of Henri our grandfather who planted the vine of old Carignan in 1975.

THE VINES

Varieties: Complex Quartet blending of **Carignan** for its wildness, high in rough tannins and acidity associated with **Grenache** for its warmth and sweetness characters, **Syrah** for its fruity and spicy aromas and a hint of **Mourvèdre** for its powerfulness structuring this blend.

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 a soak period of 2 weeks minimum at 20/25°C. Frequent pumping over the first week of fermentation. Then wines are racked at the end of the alcoholic and malolactic formation processes.

Ageing: 6-8 months in stainless steel vats and bottling during the following spring. No fining and light filtration on earth.

14,5 % Alc. /Vol.

TASTING NOTES

Clear and day bright, with a deep ruby color enhanced with purple red hues. Nose is immediately welcoming and intense showing complexity. The quartet of grape varieties from Saint-Chinian, Syrah, Grenache, Mourvèdre, and Carignan is expressed on notes of fresh black fruits such as blackcurrant. After aeration typical notes of “garrigue”, black olives and edge of liquorice typical of our terroir appear. Attack is good, mouthfilling wine with good weight. The blackcurrant aromas persist on first mouth, in mid-mouth black olive, “garrigues” flavors popped-up. At end-mouth these notes are supported by affirmed and pleasant tannins offering a long-lasting finish well balanced.

SERVICE

To be serve at 14-16°C.

Ageing potential: Drinkable now but will improve over time. Can be stored 4-7 years in your cellar.

FOOD PAIRING

“Grand Travers” a polished drinking wine. This wine will match perfectly with grilled lamb chops and gratin “Dauphinois” and wild mushrooms pie, Jura’s Comté cheese with its sesame crackers.

PACKAGING

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

Neutrocork Premium . High density aluminium complex capsule.



 Sud de France

