



LES CONFIDENTIELLES

Cuvée « Mille Étoiles Blanc »

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. “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: Duo blending of **Grenache** for its fruity and white flowers aromas and **Roussanne** for its delicacy and its complexity leaving sweet notes of honey and dried fruits.

Terroir: The plots of Grenache and Roussanne are coming from Combe-Longue valley. Vines are plated on sunny hillside, on limestone-clay soils.

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. 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. Part of juice are vinified separately in oak barrel.

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

14 % Alc. /Vol.

TASTING NOTES

Clear, star bright, pale yellow with Golden hues. The first nose is intense and complex with dominant notes of white stewed fruits (pears), white flowers (Acacias) and boxwood aromas. After aeration subtle hints of wood and vanilla appear delicately intermingled to give a complex soft nose.

First palate is mouth filling, coating the side of the mouth nicely. Nose aromas are expressed in mouth to give an harmonious balance. Good length due to a certain freshness intermingled with soft toasty oak and vanilla flavors. A stunning wine shining of thousand stars.

SERVICE

To be serve chilled (10-12°C).

Ageing potential: ready to drink now or within 3-5 years in your cellar.

FOOD PAIRING

Ideal with simple but always classy dishes such as scallops with hazelnut butter, panna cotta of Norway lobster and crayfish sauce.

PACKAGING

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

Natural cork. High density aluminium complex capsule.