

## **CLASSIC Red 2011**

AOC Saint-Chinian

<b>Soils:</b>	Clay and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Carignan, Mourvèdre) and Schist (Grenache, Syrah)
<b>Grape varieties:</b>	Grenache: 40 %, Carignan: 34 %, Mourvèdre: 13 %, Syrah: 15 %
<b>Harvest:</b>	By hand, in small crates with sorting
<b>Harvest start date:</b>	14 September
<b>Vinification:</b>	Traditional, with vatting times of 4 to 6 weeks.
<b>Maturing:</b>	Concrete vats and barrels (for Syrah and Mourvèdre) on the lees.
<b>Treatment of the wine:</b>	Not fined or filtered
<b>Alcoholic strength:</b>	14,5 % vol.
<b>Packaging:</b>	75 cl Bordeaux bottles

### **Tasting notes:**

A highly complex bouquet of red and black berries, a mix of Indian-type spices and hints of vanilla (even though most of the wine has not been barrel-matured).

Soft and smooth on the palate, with plenty of freshness to give the wine balance and add persistence to the aromas.

### **Serving suggestions:**

This wine will achieve its full expression at around 18 °C. Further aromas are revealed with time, expressing more clearly the influence of the terroirs and their plant life.

An ideal accompaniment for all types of meat or vegetables, but also goes well with stronger-tasting and spicy dishes, as long as they are not too spicy.