

LES ÉMINADES

PIERRE PLANTÉE

Languedoc , France



Millésime 2016

Appellation AOC St-Chinian

Sols Pebbles

Altitude Des Vignes 200 meters above sea level

Orientation South East

Cépages 40% Syrah 40% Cinsault 20% Grenache

Viticulture Certified Organic

Palissage Gobelet and cordon de royat

Pi/Hect 4 000 pi/ha

HL/Hect 35 hl/ha

Vendanges Hand harvested

Vinification Traditional, total destemming and pumping over

Levures Indigenous

Élevage 10 months on the lees in barrel and in tank

Volume D'alcool 13.35% alc./vol.

Sulfites 20 g/l

Sucre Résiduel < 0.25 g/l

Acidité Totale 2.92 g/l

Color Deep red

Degustation The old Cinsault, planted in 1960, bring a crisp side to the wine and release notes of acidulous red fruits. Complemented by Syrah and Grenache, this wine combines delicacy and aromatic finesse with a slightly tannic finish.

Temperature Of Service 17°C

BOIRES