

LES ÉMINADES

VIEILLES CANAILLES

Languedoc , France



Millésime 2017

Appellation AOC St-Chinian

Sols Clay Limestone

Altitude Des Vignes 250 meters above sea level

Orientation South East

Cépages 99% Carignan 1% Syrah

Viticulture In conversion to Organic

Palissage Gobelet

Pi/Hect 3 500 pi/ha

HI/Hect 22 hl/ha

Vendanges Hand harvested

Vinification Traditional, total destemming and pumping over

Levures Indigenous

Élevage 18 months in oak barrel 350L and one year in tank

Volume D'alcool 13.35% alc./vol.

Sulfites 48 mg/l

Sucre Résiduel < 0.25 g/l

Acidité Totale 3.39 g/l

Color Deep purple

Degustation Complex nose with notes of myrtle, warm wood, smoke, wild blackberry jam mixed with touches of black olive and fresh laurel. Busty and racy on a deep and intense fruit.

Temperature Of 17°C

Service

BOIRES
