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
Hl/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 Service	17°C