

LA CÔTE 136 - PECH CEZARINE 2021



Over the years our vineyards have extended and fragmented. Time has proven that some small islets systematically produce juices of higher quality than the others. We decided to isolate them and vinify them separately. We have chosen to present them under a combination of the name “Côte” and the number, which is the average altitude of the blocks (Côte 128, Côte 136, Côte 238).

VINIFICATION & AGING

Harvest is done at dawn in order to preserve the aromas. The vinification is short and at low temperatures. Part of this cuvée is aged in French barrels (22%).

TASTING NOTES

An intense nose with blackcurrent flavors and hints of spices. In the mouth the wine is generous with silky tannins. The finish is elegant with wood aromas.

SOMMELIER RECOMMENDATIONS

« Perfect with red meats, this wine will express all its potential with a nice piece of beef. As well as a selection of matured cheeses.

TECHNICAL INFORMATION

Vintage	2021	Alc/Vol	14%
Appellation	AOP Saint-Chinian	Total Acidity (g/l tartrique)	4,9
Color	Red	pH	3,61
Terroir	Calcareous clay soil	Sugar content	< 1g/l
Varieties	Syrah 80%, Grenache 20%	Production	16000
Ave. Yields	35hl/ha	Closure	Cork