



CALMEL & JOSEPH

CRÉATEURS DE GRANDS VINS
en Languedoc-Roussillon



SAINT CHINIAN Le Saint Festin White

The terroir of Saint Chinian is better known for its reds than its whites, but this apparently arid and rocky land is in fact very varied. The altitude, the freshness, and the depth of certain soils lend themselves perfectly to making fine white wines.

This daffodil yellow wine gleams with myriad golden reflections. The nose is subtle and delicate with floral notes of white flowers and broom, followed by apricot, exotic fruit and finally vanilla and star anise. Barrel ageing has mellowed the tannins which are fine, fresh, and elegant. There is superb length on the palate with menthol, vine peach, and apricot, finishing on aniseed, fennel, and lovely mineral notes. A wine of great ageing potential which will develop splendid oxidative notes over time.

FICHE TECHNIQUE



Appellation

AOP Saint Chinian

Millésime

2022

Cépages

Grenache blanc 40 %, Vermentino 30 %, Roussanne 20 %, Viognier 10 %

Degré

14.5% alc./vol

Terroir

Clay-limestone

Vinification

Destemming, direct pressing, static settling for 24 hours to conserve the lies. Thermo-regulated fermentation at 16-18°C for 15 days. Racking 10 days after the end of alcoholic. Racked 10 days after the end of alcoholic fermentation to remove the coarse lees. Aged on fine lees at 10°C for one month before going into barrel. No added sulphites until the spring.

Élevage

50 % in concrete vats

50 % in barrels one or two wine old

Partial malolactic fermentation in 25 % of the barrels.

Aged for 9 months



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- 2 -

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