

ROC BLANC

A.O.C Saint-Chinian 2018

CÉPAGES

Syrah 75%, Grenache 20%, Mourvèdre 5% Names of the vineyards: Syrah Plateau, Grenache plateau, Mourvèdre 3 tables

VINEYARD SITE

Location: In the South of the Saint-Chinian appellation, the vines surrounding the château are located in the midst of a 3,000-hectare Natura 2000 national park.

Climate: Mediterranean with a cooling northerly wind.

2018 Weather: What a contrast with the previous year! 2018 began with a poor autumn, which led to fears of a significant water deficit from which the vines could have suffered. Fortunately, rainfall returned in January. The spring started with rather cool temperatures and continued with continuous rainfall until May, leading to a high sanitary pressure that was very well controlled at the Château.

The summer was quite different, hot from mid-June, very hot from July to September with a week-long heat wave in mid-July.

The harvest therefore benefited from sunny weather.

Soils: Plateau with Cretaceous and Eocene clay-limestone gravel located 180 m above sea level.

Average vine age: 35 years

VITICULTURE

Farmed **organically** since 2015 Yields: 28 hectolitres/ ha (Maximum appellation yield: 45 hectolitres/ha)

WINEMAKING

The grapes are **destemmed and sorted by hand**. Vatting lasts around 3 weeks. Work at the beginning of fermentation aims to enhance freshness and length on the palate. Post-fermentation soaking is dictated by daily tastings of the wine.

Maturation: The wine is 100% matured in new casks with a very light toast for two consecutive years after racking.

Cooperage: Bel Air and François Frères – French

Tasting notes:

« Deeply coloured with ruby and garnet tints. Profound, open nose combining very pure fruit with subtle oaky, spicy notes and tobacco. The palate beguiles with its velvety texture, restrained power and mouth-coating freshness. Undeniably a great wine.»

Wine and food pairing:

Roast meats, roast veal with cep mushrooms...



Harvest dates

Syrah: 11 September 2018 Grenache: 15 September 2018 Mourvèdre: 25 September 2018 Bottling: 14 January 2021

ABV: 14.5% **pH:** 3.77

Total acidity as H2S04: 3,49 g.L Volatile acidity: 0.58 mg.L Total sulphite content: 22 mg.L

