



## SAINT CHINIAN 2015

AOP Saint Chinian, Languedoc-Roussillon

Calmel & Joseph, France

LCBO # 10623 | 14.2% alc./vol. | \$15.95 | Release: 12-Oct-2019  
**"the aristocrat" (JR)**

*"Cough linctus and caraway, shifting to the earthy fragrance of crushed petals and just-rained on hedgerows. But the palate just soars away from the earth. Deep, focused, spice-laden fruit, etched with orange-citrus acidity. Layered and long and clad in silk-woven tannins. This really is **the aristocrat** of the Languedoc appellations. Glides. Complete."* **Score – 17p (Jancis Robinson, 2017)**

Jancis Robinson '17	17p
Sara d'Amato, Wine Align'19	91p
Wine Orbit '18	91p
Raymond Chan, NZ '18	17.5+p
Jancis Robinson '16 (14vntg)	17+p
Robert Parker '16 (14vntg)	89p

### Terroir:

Schist and clay-limestone soil. Climate is Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Strict parcel selection made by Laurent Calmel and Jerome Joseph. 65% of vines planted on a clay-limestone soil and 35% on schist soils. Vines are ploughed; **NO WEED KILLER** is used. Pruning is short to regulate yields.

### Vinification:

Traditional vinification in concrete tanks. Grapes are destemmed but not crushed. Syrah is fermented at 25°C; 28°C for Grenache and Cinsault.

**Ageing:** 12 months in concrete tank.

**Variety:** Syrah 50%, Grenache 30%, Cinsault 20 %

**Residual sugar:** 4 g/L

**Food Pairing:** Serve at ~17°C. Perfect addition to game dishes, red or white meat. Try also with pasta and risotto, stew and grilled vegetables.



Jancis Robinson  
[JancisRobinson.com](http://JancisRobinson.com)