

Saint Chinian Tradition

Vintage: 2015

Varieties: 36% Syrah. 24% Grenache. 40% Carignan

Vinification: hand-picked grapes, total destemming; berry only in the vats without the stalk for more finesse natural leaven

Tasting notes: Pleasant nose of black fruit mixed with garrigue aromas with a slightly liquorice note.

Label from the painting by Karen Thomas. painter in Montpellier

Pairing: Pork medallion confectioned with dried fruit, creamed; Leek and mushroom fondue

