



CHATEAU BOISSEZON-GUIRAUD SAINT-CHINIAN

Grape varieties : 35% Grenache, 30% Carignan, 5% Mourvèdre and 30% Syrah

Terroir : Mediterranean climate, vineyard on the foothills of the Massif Central.

Soil : Pebbles on sandy clay "the Cresses" and white limestone clay.

Vines: Grenache, Carignan (10 to 45 years old) and Mourvèdre (5 to 15 years old), Syrah (15 years old) in royat cord.

Vinification : Mechanical harvesting (mourvedre, syrah and grenache part of), manual harvesting (Carignan and Grenache) vinification by separated grape varieties. Destemmed and crushed grapes, cold pre-fermentation of Syrah and Grenache.

Maturing : Malolactic with stirring of the lees in barrel, ageing on lees without SO2 during winter.

Color: Intense and deep color with hints of purple.

Nose: A complex nose with notes of red fruits, violet, licorice and garrigue herbs (thyme, rosemary).

Palate: Ample and silky marked by fruit aromas (blackcurrant, blackberry) with velvety and powerful tannins and a delicate spicy note.

