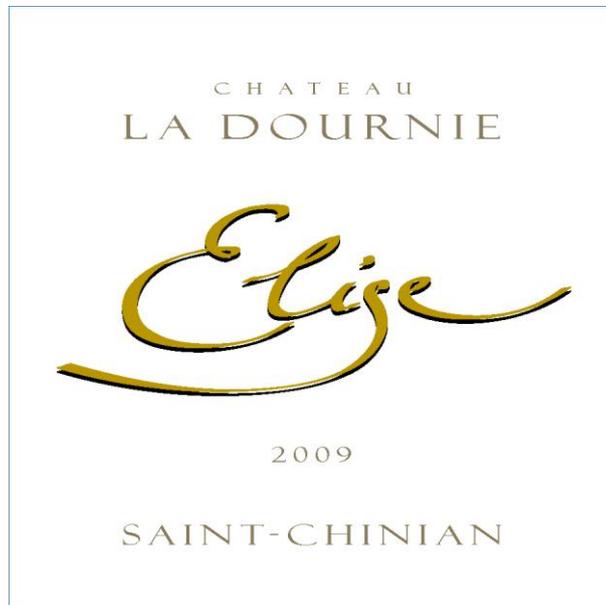


CUVÉE ELISE



Denomination :

Appellation
Saint-Chinian
Contrôlée

Localisation :

Commune of
St-Chinian.

Soil types :

Schistous and clayey-
limestone soils.
The soils are acid,
with a sandy, silty texture
on the surface with a
gradient argillaceous in-
depth.

Surface :

5 ha

Yields:

30 hl/ha
4000 plots/ha

Grape Varieties :

Syrah (majority)
Grenache

Training and Growing :

« Agriculture raisonnée »
Cordon Royat training
and trellised plots.
Gobelet pruning for 40
year-old Grenache plots

Harvest :

By hand in crates, with
sorting

Vinification :

Separately, the whole
syrah crop is vinified
naturally. The Grenache
is destalked and
classically vinified for
about 20 days. When
fermentation has
finished, part of the wine
is put into new oak
barrels for about 10
months, and the rest is
matured in vat. The final
blending is done some
months before bottling.

The wine estate is situated north-west of Béziers, in the village of Saint Chinian.

The five hectares we harvest to make this cuvée Elise are composed of schist. Flaky, soft rocks have been transformed by heat and pressure into crumbly soils which wear out quickly. It's an original terroir, supplying scents and colour, and giving the wines finesse and aromatic power.

Elise is mainly made from Syrah, rounded out with a touch of Grenache from forty year-old vines.

The harvest by hand is in September, picking into small containers with careful sorting of the best grapes. Our yields never go higher than 30hl/ha. Using "culture raisonné" principles we take great care in the cellar to make wine as naturally as possible.

Tasting notes : With a beautiful colour, dark and deep ruby, Elise is a quite pretty Saint-Chinian wine that schisteous soils have colored with empyreumatic and toasted aromas. Concentrated, powerful and smooth on the palate, with a freshness characteristic of the vintage. This aromatic richness is supported by a dense, well-rounded structure that suggests that, though it may be enjoyed now, the wine may be laid down for a number of years. This wine is an ideal accompaniment to a wide range of strongly-flavoured dishes, red meat and many other foods. If opened now, it should be decanted to achieve its full expression and served around 20°C.