

CHATEAU ETIENNE LA DOURNIE

FICHE TECHNIQUE

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 :

10 ha
4000 plots/ha

Yields:

40 hl/ha

Grape Varieties:

Syrah 60%
Carignan 25%
Grenache 15%

Training and Growing :

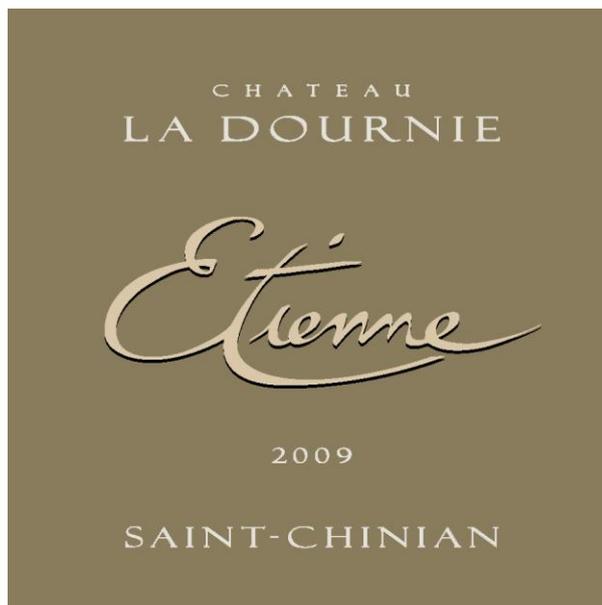
« Agriculture raisonnée »
Cordon Royat training.
Trellised plots

Harvest :

By hand in crates, with
sorting

Vinification :

We vinify the grape types
separately. They are
destalked, then
classically vinified for
about 20 days, with
pumping over and light
pigeage. The blend of the
vintage is done on the
winter and then mature in
barrel for 1 year.
Light fining before
bottling.



The wine estate is situated north-west of Béziers, in the village of Saint Chinian. The ten hectares we harvest to make Chateau La Dournie Rouge 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. The Château La Dournie "tradition" red is a blend made of a dominant of Syrah supplemented with Carignan and Grenache. Using "culture raisonnée" principles we take great care in the cellar to make wine as naturally as possible.

Tasting notes : This wine where the southern accents appears raises a beautiful red colour with purplish highlights. An expressive nose full of ripe fruits, smoky but without losing freshness, even a bit peppery at the end. The distinguished mouth with marks of almonds and hazelnuts has a lovely freshness on the finish with persistent dark berry flavours. It is at its best between 18°C and 20°C. This wine's fullness and freshness makes it an ideal accompaniment to a wide range of foods, especially grilled meats like 'Lapin rôti aux herbes de la Garrigue'.