

LE ROUGE DE LA DOURNIE

Denomination :
Vin de Pays D'OC

Localisation :
Commune de
St-Chinian.

Soils types :
Grounds of alluvial plain
boarding the river
Rich and deep soil

Surface :
5 ha
4000 plots/ha

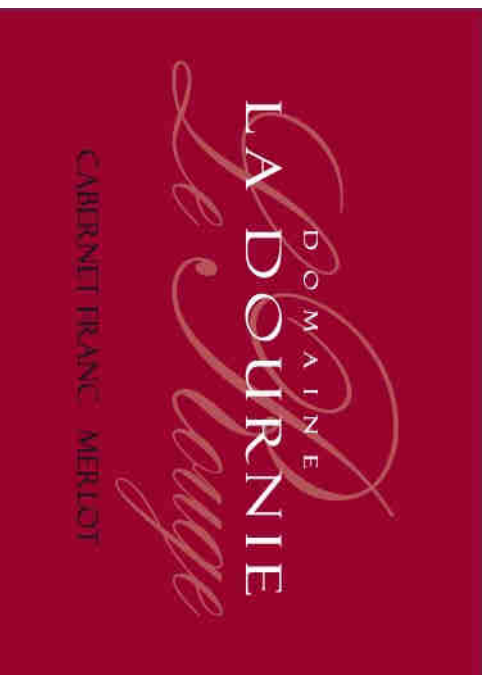
Yields :
60h/ha

Grape Varieties :
Merlot
Cabernet Franc

Training and Growing :
« Agriculture raisonnée »
Cordon Royat training
Trellised plots

Harvest :
Mechanical

Vinification :
When they arrive at the
cellar the grapes are
destalked. After 2 days of
fresh maceration to
support the form of the
fruit, follows a classical
winemaking around 15
days, with pumping over.
After the fermentation,
the wine matured in vat.
We take great care in the
cellar to make wine as
naturally as possible.



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

The Five hectares we harvest to make the "Rouge de la Dourine", are from grounds of alluvial plain boarding the river.

These rather rich and deep grounds make it possible type of vines to reach beautiful maturity without stress, supporting the form of the fruit.

The « Rouge de la Dournie » is a « Vin de Pays d'OC », blend of Merlot and Cabernet Franc.

Mechanical harvesting in September. Our yields never go higher than 60h/ha on average. Using "culture raisonnée" principles we take great care in the cellar to make wine as naturally as possible.

Tasting notes : Beautiful light red colour with violet reflections. Light wine which offers a basket of red berries, lightly spiced. It is at its best between 16°C and 18°C

FICHE TECHNIQUE

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