

MARIE

Denomination :
Vin de Pays D'OCC

Localisation :
Commune de
St-Chinian.

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

Surface :
2 ha
4000 plots/ha

Yields :
30hl/ha

Grape Varieties :
Roussanne

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

Harvest:
By hand in crates, with
sorting

Vinification:
Press without
destemming, natural
settling by gravity,
fermentation in new
barrels of 400l.

The wine stay on lees
during 2 or 3 weeks
before maturing in oak
barrels for a few
months.
Light fining and
filtering before bottling.



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

The two hectares we harvest to make the "Marie", are from grounds of alluvial plain boarding the river.

These rather rich and deep grounds make it possible for this grape variety type to reach beautiful maturity without stress, supporting the expression of the fruit.

« Marie » is a « Vin de Pays d'OCC », severe selection of roussanne with a touch of chardonnay.

Manual Harvesting in September with a hand picking on the vineyard. Our yields never go higher than 30hl/ha on average. Using "culture raisonnée" principles we take great care in the cellar to make wine as naturally as possible.

Tasting notes : a powerful nose dominated by fresh fruits (pine-apple, passion fruits) , gentle spice and vanilla taste. The palate is fresh, meaty and expressive. A wine to simply appetite with tapenade toasts, grilled fish or even white meat or chicken with a creamy sauce. Serve between 12 and 14 °C.

FICHE TECHNIQUE

Château La Dournie
34360 Saint-Chinian

tel : 04 67 38 19 43 / fax : 04 67 38 00 37
e-mail : chateau.ladournie@wanadoo.fr
www.chateauladournie.com