

## AOC SAINT-CHINIAN Rosé

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  
gradiant argillaceous in-  
depth.

**Surface :**

5 ha

**Yields:**

40 hl/ha  
4000 plots/ha

**Grape Varieties:**

Syrah 35%  
Cinsault 35%  
Grenache 30%

**Training and Growing :**

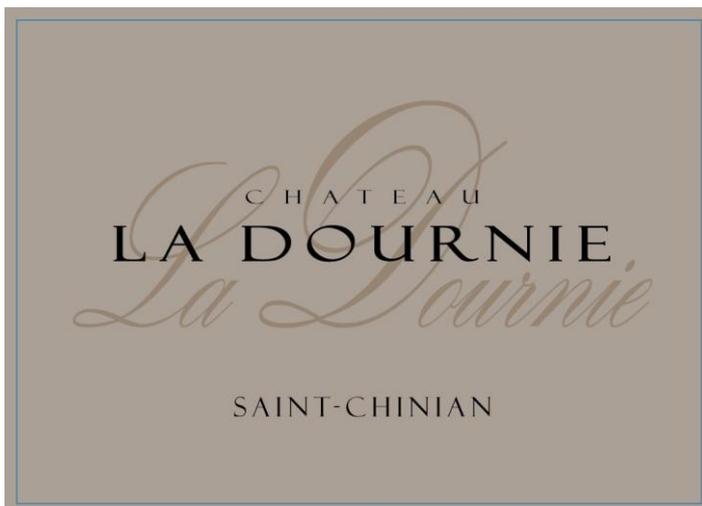
« Agriculture raisonnée »  
Cordon Royat training.  
Trellised plots

**Harvest :**

By hand in crates, with  
sorting

**Vinification :**

Grapes are destemmed  
before putting them in vat  
for few hours of skin  
maceration. Follows a  
juice settling by gravity  
and then a slow  
fermentation process in  
vat monitored by racking.  
The vine stay on lees  
during 2 or 3 weeks  
before maturing in vat 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 Five hectares we harvest to make Chateau La Dournie Rosé 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 tradition Château La Dournie rosé is a blend made of a balance of Syrah, Cinsault and Grenache. The harvest by hand is in September. Our yields never go higher than 40hl/ha.

Using "culture raisonné" principles we take great care in the cellar to make wine as naturally as possible.

**Tasting notes :** This wine raises a beautiful rose petal colour with salmon highlights. An elegant nose with subtle aromas of small acidulous red fruits. With a real intensity in mouth, it combines the fat with freshness which charms the palate. A great rosé for the aperitif but can also be served during a lunch. To serve at approximately 12°C