

## AOC SAINT-CHINIAN Rouge

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 :**

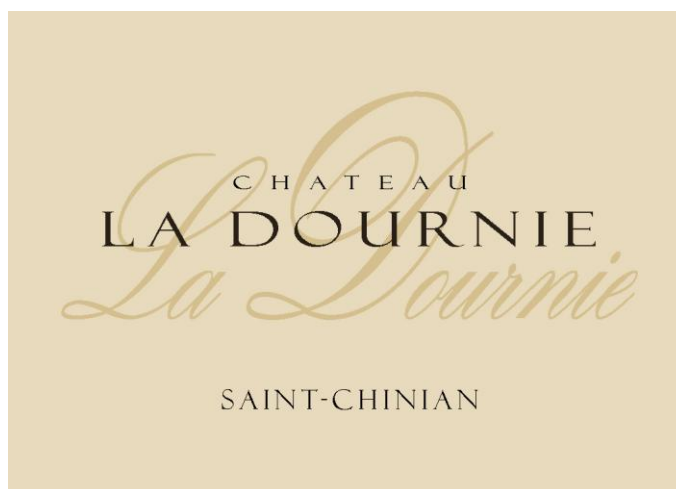
« Agriculture raisonnée »  
Cordon Royat training.  
Trellised plots

**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  
vat for 1 year, an average  
of 20% will be mature in  
barrel from one wine.  
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 raisonné" principles we take great care in the cellar to make wine as naturally as possible.

**Tasting notes :** The wine where the southern accents appears raises a beautiful red colour with purplish highlights.

The nose is expressive with an elegant mix of tapenade, nutmeg and black cherry. The fruity mouth stays smooth with prune, mocha coffee and menthol flavours. There is a lovely freshness on the finish, with persistent dark berry flavours. It is at its best between 18°C and 20°C. This "Tradition" wine's fullness and freshness make it an ideal accompaniment to a wide range of foods, especially grilled meats and Mediterranean dishes.