

**Aurélié Vic**, a passionate oenologist, discovers and shares Languedoc good vinous leads. The region is big and the wines have multiple flavours and profiles. Must they be fresh and tasty? Must they go with Mediterranean cooking? Of course, but Aurélié wants more. Character and balance, delicate taste and harmony, wine must express and reveal its origins. Anyways, its roots must talk and link us to the soil... its juice must release Southern flavours, a fruit concentrate and a garrigue perfume, with crispness, fine taste and drinkability of course.



*Saint Chinian, a land of wines!*

*The vineyard is spread on both sides of the Orb and leans against the Caroux and the Espinouse massifs. In a warm and dry climate, schists (at the North) and limestones (at the South) give the best welcome to the vine where Syrah mainly grows amongst other grape varieties of the appellation. Grown by a passionate woman, not far from Cazédarnes village, the vine reveals this exceptional terroir.*

<b><u>Degree</u></b>	13.5%
<b><u>Grapes</u></b>	60% syrah / 40% Grenache
<b><u>Soil</u></b>	Schists
<b><u>Culture</u></b>	Trellising wire, Guyot pruning
<b><u>Harvest</u></b>	Manual
<b><u>Yield</u></b>	45 hl/ha
<b><u>Pressing</u></b>	Traditional

*Distinguished, this wine perfectly expresses the St Chinian soil. A deep colour with nice dark violet reflections. A nose of sweet spices, fine garrigue nuances (thyme, rosemary) and wild strawberries fragrances. The mouth is elegant, round and certainly tasty... Just wonderful.*

**Serve at** 16-18°C.

**A table** Serve this wine with a rack of lamb and you will spend a delicious moment.

**Availability** Bottle 75cl