



AOC Saint-Chinian

Grange des Aspres

2024 - Red

75cl



PARTNER

Grape Varieties : SYRAH, GRENACHE, MOURVEDRE

Soil : Schist

Yield : 30-40 HL/Hectare

Alcohol content : 14 %

Winemaking : Carbonic maceration with a long fermentation period of 4 to 5 weeks

Reserve

Beautiful intense color. Nose of small red fruits with complex and spicy notes of garrigue and tapenade. Beautiful balanced palate, gentle spices, morello cherries, fruit in brandy with notes of caramel, dark chocolate, and Sichuan pepper spices. Rich, silky, and persistent finish.

Medals : **Gold Medal**
Concours Vinalies Nationales 2025
Concours International de Lyon 2025



Red Winemaker of the Year
2015
International Wine Challenge



Best Sommelier
of the world
2007

