



AOC SAINT-CHINIAN ROQUEBRUN

LE CHEMIN DU CALVAIRE

2024

RED

75CL

Privilege

GRAPE VARIETIES : SYRAH ,GRENACHE,
MOURVEDRE

SOIL : SCHIST

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 14,45%

WINEMAKING: CARBONIC MACERATION WITH A
LONG FERMENTATION PERIOD OF 4 TO 5 WEEKS

Color of a deep purple with black nuances that leads us to intense, complex aromas with notes of liqueur-soaked fruits and cherry pit, with a beautiful complexity. Structured palate presenting clove spice notes with a hint of mocha and roasting. Finish on freshness marked by persistent smoky flavors. A very beautiful wine to enjoy with a matured and spice-marinated beef fillet.

Best Sommelier
in the world 2007
Red Winemaker of the Year 2015
International Wine Challenge



BEST SOMMELIER IN THE WORLD

WORLD'S BEST WINEMAKER