



AOC Saint-Chinian Roquebrun

LE CHEMIN DU CALVAIRE 2024

RED
75CL

Privilège



GRAPE VARIETIES : SYRAH ,GRENACHE,
MOURVÈDRE

SOIL : SCHIST

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 14,5%

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.

Medals : Gold Medal vintage 2023

Concours Vinalies Internationales 2024

Concours International de Lyon 2024

BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

