



AOC Saint-Chinian

GRANGE DES ASPRES 2024

RED
75CL

Réserve
PARTNER



GRAPE VARIETIES : SYRAH, GRENAHCHE, MOURVÈDRE

SOIL : SCHIST

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 14 %

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

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 Lyon 2025



BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

