



# AOC SAINT-CHINIAN ROQUEBRUN

## MÉMOIRE DU TERROIR 2023

RED  
75CL

*Privilège*

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

Very beautiful purple color with black highlights. Powerful and distinguished nose, developing warm notes of crushed black pepper, chocolate, and burlat cherry. Very beautiful aromatic palette that unfolds in the mouth with violet, licorice, and zan. Perfectly controlled woody contribution with sweet spice notes that harmoniously balance with the finesse of vanilla and cocoa.

Medals : Gold Medal

Concours Vinalies Internationales 2024

Concours des Grands Vins de France Mâcon 2024

Concours International de Lyon 2024



BEST SOMMELIER IN THE WORLD

WORLD'S BEST WINEMAKER

