



SAINT-CHINIAN-ROQUEBRUN

Grand Canal 2016

AOC Saint-Chinian

White



Grape varieties : 70% Roussanne, 30% Grenache blanc.

Ground : Schist.



Selection : Plot selection from old vines predominantly Roussanne.

Vinification : Skin maceration, racking. Vinification in new oak casks. Long fermentation at a controlled temperature.

Yield : 45 HL/Hectare.

Alcohol Content : 13.5 % vol.

Maturing and packaging : Aged in new oak casks for nine months with manual stirring of the lees. Estate bottled in engraved "Roquebrun" bottles.



Tasting : Very nice yellow green colour with gold tints. Complex and powerful nose with floral notes and a light toasted touch. The mouth is fine and well-balanced with grapefruit and citrus notes. The finish is elegant, long and subtly vanilla. Very pleasant as an aperitif, this wine will be perfect with oysters brown in the oven, white meat or fish served with a white sauce.



Awards of the current vintage :

Wine Spectator « February 2018 » : 91/100

Gold Medal at 2017 Great Wines of France-Macon Contest



Vinified by Alain Rogier Red Winemaker of the Year at 2015 International Wine Challenge