

TERRASSES DE MAYLINE

2020



AOC SAINT-CHINIAN RED



GRAPE VARIETIES

45% Syrah
30% Grenache
15% Carignan
10% Mourvedre



VINIFICATION

Vinification in whole bunches (carbonic maceration 25-30 days) for Syrah and Mourvedre and traditional vinification for Grenache and Carignan (during more than 20 days with control of the temperatures and punching).



TASTING

Bright ruby red color. The nose is both fine and complex with spices and little red fruit notes. Clear attack with aromas of baked fruits.



AWARDS:

Silver Medal at 2021 Sakura Japan Women's Wine Awards
Silver Medal at 2021 Mondial of Feminalise Wine Contest
Silver Medal at 2021 Great Wines of Languedoc-Roussillon Wine Contest
Bronze Medal at 2021 International Wine Challenge

SOIL: Schist

YIELD: 45 hL/Hectare

ALCOHOL CONTENT: 13.5% vol.

MATURING & PACKAGING

Aged in stainless steel vats in an insulated and air conditioned cellar. Bottled at the property in a Languedoc bottle.

FOOD & WINE PAIRING

This wine will be perfect throughout the meal and particularly with red meat and dry cheese.

