



AOP Languedoc RED **Chapelle Saint Antoine** Grape Varieties : Syrah, Grenache



▪ **Terroir**

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic.

The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils.

Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

▪ **Winemaking**

The black grapes are crushed before being transferred to a fermentation tank with grape skins. Grenache and Syrah are vinified separately in order to preserve the characteristics of each grape variety. Fermentation takes place at a high temperature between 20 ° and 32 ° C.

▪ **Description & Food Pairings**

Deep red color with garnet reflections. Black fruits (blackcurrant, blackberry, blueberry) and strong spices (black pepper). The wine is structured with a lot of tannins. The long finish gives this wine an intense elegance. Perfect with Basque chicken, spicy and exotic food.

Keeping Potential : 3-4 years

Temperature : 16 à 18°C

Alcohol : 13.5%