

Absolu de Schiste

AOP SAINT-CHINIAN-ROQUEBRUN

RED 2020



GRAPE VARIETIES

Syrah, Black Grenache, Carignan



VINIFICATION AND

MATURING

Plot selection and manual harvest allowing a vinification in Carbonic maceration (whole bunches). Gentle pressing, selection of the best juices and aging in French oak barrels for 12 months to add to its aromatic complexity and refine its tannin grain.



TASTING

Hymn to Syrah, this wine is like its terroir: unique, deep, solar in its concentration, opulent in its structure, vertical from heaven to earth, on a long saline finish. **DEGREE:** 14,5% vol.

SOIL

The terroir of Roquebrun is located all the north of the appellation, on acid soils of schists, steep and friable, among the oldest in Europe. The four elements come alive in a same dynamic: the water of the rains guides the roots in the ground, the mother rock, and the fresh air of the nights comes after the burning sun. Schist is the ideal soil for this alchemical meeting.

FOOD & WINE PAIRING

Perfect with lamb or Cantal cheese.



AWARDS:

Gold Medal at 2023 DECANTER WORLD WINE AWARDS
Gold Medal at 2023 CHALLENGE INTERNATIONAL DU VIN
Gold Medal at 2023 Elle A Table Wine Contest
Silver Medal at 2023 Bettane & Desseauve Prix Plaisir 2023
Bronze Medal at 2023 INTERNATIONAL WINE CHALLENGE
95/100 at 2023 DECANTER WORLD WINE AWARDS
91/100 at 2023 JEB DUNNUCK magazine

