

DOMAINE
DU
Sacré Coeur

Appellation Saint-Chinian Contrôlée



Saint-Chinian Red

2004

This vintage has been made by carefully selecting the Domain's best grapes from our parcels of Carignan, Grenache, and Syrah, the typical Saint-Chinian varieties. A big wine which will keep for 5 years. Drink at 16° to 18°C preferably, with red meat, game and cheese.

Terroir :	Clay and limestone
Grape Varieties :	Syrah Grenache noir Carignan Cinsault
% by vol. :	13°
Yields :	45 Hl/ha
Picking :	By hand and machine
Vinification :	destemming, crushing and putting into tanks for 15 to 25 days with temperature control, pumping-over
Elevage :	In tanks on the lees with micro-oxygenation, from 12 to 18 months
Packaging :	Cartons of 6 Bordeaux-type traditional bottles

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Others wins

. Saint-Chinian Rosé	Cuvée Jean Madoré Red
. Saint-Chinian Dry White	Cuvée Kevin Red
. Muscat St Jean de Minervoise	Cuvée Charlotte Red
	Cuvée l'Ancêtre Red