

Causse du Bousquet 2015

MAS CHAMPART

SAINT CHINIAN AOC in the LANGUEDOC



CUVÉE : We combine a number of plots on different 'terroirs' to give us the aromatic complexity and originality that we are looking for in this wine. It owes its name to the main 'terroir' from which it comes: "Le Bousquet", a broad limestone plateau, a 'causse', where the rock comes through to the surface everywhere.

TERROIR : The Causse parcels are 280 / 300 m above sea level; they are very stony with warm, well-drained soils and produce aromatic, fleshy wines. This is where the Grenache and most of the Syrah are planted. A small proportion of Syrah and the Mourvèdre come from more clayey soils; these ripen later and provide the backbone of the wine and more acidity.

GRAPE VARIETIES : 60 % Syrah, 20 % Grenache, 10 % Mourvèdre, 10 % Carignan.

Yield : 25/30 hl/ha

Production : 15 800 bottles

VINIFICATION : The grapes are picked (hand-harvested) when they reach phenolic maturity and are de-stalked. Fermentation begins without addition of yeast, after a few days' cold maceration for the Grenache. Vatting times were 3 to 6 weeks, depending on the parcels, with slow, gentle extraction to bring out the fruit.

MATURING : 30 % in the vat (Grenache-Mourvèdre- Carignan) / 70 % in barrels: Syrah with some Grenache and Mourvèdre. Barrels: 5 % new barrels, the rest in barrels one to five years old to allow the Syrah to express itself to the full. After a year, the wine is blended and spends eight months in the vat. It is then bottled without fining or filtering.

VINTAGE AND TASTING NOTES : The year featured fairly balanced weather conditions: welcome rain in autumn 2014, winter and spring a little dry, but with gentle rains and a hot summer with moderate humidity here in August. Harvesting began with the Reds on 8 September. The blend of different 'terroirs' and maturing techniques provides the complexity we are looking for. Maturing also contributes to this without leaving too much of a mark on the wine. 2015 is a concentrated "sunny" vintage, matured by two years' ageing, with a rich aroma combining fruits and spices. Good ageing potential. To be drunk when young after decanting.