

L'Excellence de SAINT LAURENT ST CHINIAN ROSÉ

St. Chinian is home to some of the most progressive winemakers in France. The warm, temperate climate produces rich fruit that overdelivers for the price point. A co-operative of young winemakers and growers handcrafts this blend to be as expressive as possible.

All land is farmed sustainably with a large focus on solar power and natural vineyard practices. After an early harvest to preserve acidity, the fruit is transported to the winery where it has a quick maceration time of 4 hours.

Each varietal is meticulously fermented in stainless steel, with a final blend of 40% **Gr-enache**, 40% **Cinsault**, and 20% **Syrah** that expresses floral notes wild strawberries, and stone fruit.

Light salmon-pink. Highly floral, focused nose backed by ripe red fruits and mild spices. Soft palate boasting savoury exuberance that highlights the fruit. The spice-driven finish stays fresh and intense.

