Chateau Saint Roch

Chimeres 2023

RED STILL WINE | FRANCE | LANGUEDOC-ROUSSILLON | SUITABLE FOR VEGANS

TASTING NOTE

Dark black colour with purple hints. The mouth shows aromas of red fruits, liquorice, olives and leather. The wine is full-bodied and concentrated but supple, with a slight wood flavour and plush tannins. Enjoy within thenext 5 years.

VINIFICATION

Hand-harvested into small crates with a first selection as the bunches are cut, and then a second sorting of grapes at the cellar door. The fermentation is kept between 20-23°C to maximise the fruit expression and the wine is macerated for 4 weeks with both pumping over and pigeages. 60% of the wine is matured in newand one wine oak barrel during 6 months.

FOOD MATCHING

Duck Magret, entrecôte, lamb meat, bœuf bourguignon.

SIZE	75cl
VINTAGE	2023
ABV	15%
GRAPE VARIETIES	Grenache Noir (60%), Syrah (30%), Carignan (10%)
CLOSURE	Natural Cork
SKU CODE	L9196123
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.46
TOTAL ACIDITY	3.58g/l Tartaric
RESIDUAL SUGAR	1.7g/l
SKU	L9196123