

# CHÂTEAU SAINT LOUIS

2016



AOC FRONTON



*Naturellement Negrette*

## VINEYARD

30ha Organic Farming only  
Vines age: 35 years on average

## TERROIR

Boulbène and sandy soil on the ground surface and clay in depth. Selection of the youngest plots of the estate.

## GRAPE VARIETIES

100% Pinot Saint Georges (Négrette)

## VINIFICATION

Classical red vinification with a long period of maceration, with two or three load sheddings. Ageing during 12 months in 100% concrete tank so as to preserve the fruit freshness and the expressivité of floral notes. Bottling is made at the château.

## TASTING

Bright garnet colour with raspberry reflections. Harmonious nose, slight hints of violet and cherry and blackberry notes. Supple mouth, slightly acid and mineral. Good aromatic intensity.

## PRODUCTION

8 000 bouteilles

## ALCOHOL CONTENT

13,5%VOL

## PACKAGING

Bordeaux bottle 75cL

Boxes of 6 bottles

## FOOD AND WINE PAIRING

Saddle of hare, duck breast

## ANALYSE

SO<sub>2</sub> : 70mg/L

Sugars: <0,40g/L

Total acidity: 3,11gH<sub>2</sub>SO<sub>4</sub>/L

pH: 3,85

Volatile acidity: 0,44gH<sub>2</sub>SO<sub>4</sub>/L

