

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

SO₂ : 70mg/L

Sugars: <0,40g/L

Total acidity: 3,11gH₂SO₄/L

pH: 3,85

Volatile acidity: 0,44gH₂SO₄/L

