



LAURENT MIQUEL SAINT CHINIAN "BARDOU" 2009



Since 1791, eight generations of the Miquel family have worked the vines of their estate high in Languedoc hills. Laurent, the latest generation, and his wife Neasa combine the force of the tradition with a quality improvement approach to create wines with a true Languedoc character.

Saint Chinian is a tiny appellation situated at the southern end of the Massif Central (area of low mountains in the center of France) and to the north of the coastal plains that drop gradually towards the Mediterranean.

The terrain around the town of Saint Chinian is of varying altitude from 325 to 650 ft. It is crossed by the Orb River, and its two tributaries, which provide the water for the vines.

This wine comes from a parcel named "Bardou", the former owner of the land, which belongs to Laurent's family since his childhood.

SOIL TYPE _____

Calcareous soil
Average yield: 35 hl/ha – 13.5%

VARIETAL _____

100 % Syrah

VINIFICATION _____

Rigorous parcel selection, night-time harvesting, destemming.
Temperature controlled fermentation, aged for 14 months in new French oak (55%) and one year old barrels (45%), fining, light filtration before bottling.

TASTING NOTES _____

The dark ruby colour of this wine is an indicator of its intense and generous bouquet which reveals complex fruit and spice flavours. The wine is floral with hints of vanilla and a toasted edge. The contribution of the French oak does not hide the Syrah's aromas. The subtle, rounded tannins are in perfect harmony with the wood. A generous and intense wine, with a long finish.

From the same winery:

Nord-Sud, Syrah & Viognier

*Père et Fils, Chardonnay, Chardonnay-Viognier,
Syrah-Grenache, Rosé – Cinsault-Syrah
Albarino*

