



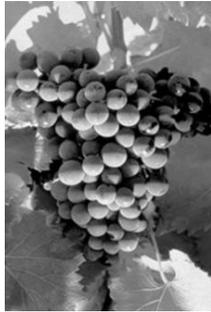
LES VIGNOBLES
FONCALIEU

L'APOGÉE

2014. RED WINE

SAINT CHINIAN

APPELLATION D'ORIGINE PROTÉGÉE



The tale of the Atelier Prestige is one of a handful of producers working together to reach new heights, to strive for even greater excellence. In this sunny land in the south of France, they constantly cherish their land to stir and inspire us: artisanal work to enhance the fruit and create concentrated wines with remarkable balance and freshness.

Michel Cazevielle and Sébastien Roubichou have continually nurtured their land in their efforts to go further and do better. At an altitude of 180 metres and with a south-western exposure sheltered from the wind, the vines draw strength from the soil to offer us this wine which is truly at its apogee.

6 400 bottles produced.



VARIETIES: 70% Syrah; 30% Mourvèdre.



SOILS : soil composed of fossil sandstone and limestone-clay in the Chaînon de Saint-Chinian terroir. Altitude: 180 metres. Mediterranean climate with continental influences, offering a wine which is exceptional in its balance and spicy nature.



VINE-GROWING : sustainable growing methods and plot-by-plot selection limiting yield to 15 hl/ha.

- Cordon de Royat pruning for good bunch distribution.
- Debudding to limit yield.
- Leaf thinning to improve grape exposure to the sun.
- Bunch thinning to enable selection of the highest quality grapes



WINEMAKING :

- **Upon receipt of the harvest**, an automatic sorting system followed by a second manual grape-by-grape sorting at a conveyor, and a tilting press (grape crushing at the top of the vat just before vating) to preserve the grapes' aromatic potential.
- **Pre-fermentation cold maceration** lasting 5-6 days to gently extract the pigments and aromas found in the grape skins.
- **Alcoholic fermentation** in low-capacity temperature-controlled stainless steel vats (40-100 hl) for plot-by-plot vinification.
- **Maceration** lasting 3-4 weeks with daily punching down and pumping over to gently extract the full richness from the grapes.



AGEING : aging for 12 months in French oak barrels (70% of new barrels, 30% barrels of two wines) , with a special selection of the finest grapes to develop the wines' length and finesse.



TASTING NOTES : deep, dense red colour. Bouquet of ripe red and black berries (redcurrant jelly), eucalyptus and garrigue (thyme, rosemary). Fruity, powerful and well-structured on the palate. A long and spicy finish.



PAIRING : to be enjoyed among connoisseurs, primarily with grilled meat (there is nothing like a Fleur d'Aubrac steak grilled over a wood fire, duck with tapenade or a lamb shank with rosemary).

Serve at room temperature 17°C.
Cellaring potential: 10 years.

