



CHÂTEAU
CATION

Le Chemin des Garennes - Red 2016



Appellation	AOP Terrasses du Larzac
Soil	Limestone, well-drained, poor fertility
Area under production	6.5 hectares
Grape varieties	37% Syrah, 25% Grenache, 23% Cinsault, 15% Mourvèdre
Average age of vines	30 years
Vine trellis system	Royat and Gobelet
Planting density	3600 plants / per hectare
Yield	25 hectolitres / hectare
Harvest	Manually, in small crates. First check on vine before picking. Harvest is kept in a cold room before being placed on manual sorting table. The grapes are then crushed and transferred by the action of peristaltic pump into stainless steel tanks.
Vinification	In temperature-controlled stainless steel tanks. Cold soak pre-fermentation, then yeast strains are added to start the alcoholic fermentation. The cuvaison will last for 21 to 28 days under controlled temperature.
Aging	Temperature-controlled stainless steel tanks and oak barrels of 225 and 400L.
Consultant oenologist	Claude Gros
Average annual production	24500 bottles

Tasting notes : Ruby colour with a hint of purple. On the nose, aromas of fresh dark cherry, myrtle and spices (cardamom, black pepper). The palate confirms this - a vivid start, full bodied. Hints of Vanilla and Acacia continue into a long finish, giving depth. Enjoy with rack of lamb, hard cheeses or charcuterie. Le Chemin des Terrasses is an introduction to what the Terrasses du Larzac can offer the wine enthusiast: freshness, fruits, spice - the expression of its terroir.