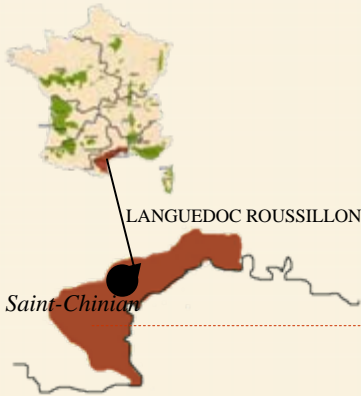




Famille
SKALLI

depuis 1920



LANGUEDOC ROUSSILLON

Saint-Chinian

SAINT-CHINIAN

SYRAH - GRENACHE



VIGNOBLES DU LANGUEDOC

For the Skalli family wine is much more than a profession, it is a tradition, built up over three generations with a pioneering spirit that is dedicated to discovering the potential of the Mediterranean and creating great wines.

Terroir :

The vines are implanted on a schisty and chalky clayey soil for, respectively, the density and finesse and the fruitiness, freshness and balance.

Vinification :

The harvest is done during phenolic maturity. There is a coldly pre fermentation to extract color and fruit. The extractions are made softly to obtain a silky structure.

Ageing :

30% is aged in barrels during a 6 month period to bring richness and complexity, whereas 70% is matured in tank stirring of the lees in for the roundness and sucrosity.

Blending :

This Saint-Chinian is produced from a blend of Syrah which gives the wine concentration and richness of the tannins and Grenache for the elegance and the roundness.

Tasting notes :

This Saint-Chinian, with its inviting deep purple colour, reveals a tantalising nose of balsamic and smoky notes. A delicate introduction on the palate rolls on to a wave of aromas of roasting coffee, Mediterranean herbs and a toasted note to finish. Served at 16/17°C, this wine can be enjoyed immediately or can be laid down for 3 to 5 years with the bottle lying flat, away from the light and varying temperatures.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Bordelaise Conique	8.12	25x16.6x29.9	630	105	5	21	852 (+ palette 15kg)	120x80x149

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