



## La Madura Saint Chinian, France



Domaine LA MADURA is a small wine estate in the Saint-Chinian appellation that has something of a patchwork quality due to the great diversity of its soils, grape varieties, altitude and microclimates. It is this diversity that is one of the estate's great assets.

Nadia and Cyril BOURGNE were convinced of the high quality of the Domaine's terroirs and left Bordeaux in 1999 to come and exploit their potential. Domaine La Madura is broken up into a series of small plots, which is typical of the estates in the Languedoc.

They are fascinating for the great variety of "terroirs", i.e. combinations of soil types, grape varieties and microclimates. The landscape, too, plays a crucial role. Altitude varies considerably from one plot to another (150 to 300 metres above sea level).

### La Madura Classic Rouge:

This wine has great typicity and offers a great expression of its terroirs. It has a rich array of aromas, including dark berries, cherries, mocha coffee, Sichuan pepper, liquorice and thyme. Supple and velvety on the palate, the structure leads the aromas towards a light, airy finish.



Certified HVE (High Environmental Value).



Harvested by hand, in small crates with sorting.



Grenache: 37 %,  
Carignan: 29 %,  
Syrah: 15 %,  
Mourvèdre: 18 %



Average age of vines:  
40 years old



Concrete vats and barrels (for Syrah and Mourvèdre) on the lees.



Yield 28hl/ha



Soil: Clay and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Carignan, Mourvèdre) and Shist (Grenache, Syrah, Mourvèdre).



Traditional vinification, with vatting times of 4 to 6 weeks. Fermentation is spontaneous and natural. Aged in concrete vats and barrels (for Syrah and Mourvèdre) on the lees. Unfined, unfiltered.