

2010:*Concentrated and potential for aging*

The yields in 2010 were very low due to bad weather conditions until September. These circumstances even brought coulure on certain vines. However, the vines that hadn't sufficiently developed flourished in the September warmth, allowing for a later ripening, in perfect conditions with a result close to

perfection. This harvest supplied us with extremely concentrated wines with an exquisite level of acidity. We suggest stocking the wines for a few years before consuming them, or at least decanting them before degustation. (Michel Tardieu)

**Secret Des Dieux****2010***Red***REGION** Languedoc - Roussillon**AOP** Saint-Chinian**SOIL** sandstone, silt, chalk areas for the Grenache

GRAPE VARIETIES Syrah (40%)
Cinsault (30%)
Carignan (30%)
Handpicked

AGE OF THE VINES Grenache and Syrah have aged a minimum of 30 years, Carignan at least 60 years

AVERAGE YIELD 25 hl/ha**DENSITY** 4,000 vines/ha, 5000 vines/ha for Carignan**ORIENTATION** north-west, south-east**ALCOHOL** 14.5%**PH** 3.5**TOTAL ACIDITY** 4**RESIDUAL SUGAR** 0

MATURATION stainless steel for Grenache, wooden barrels for Syrah and Carignan

DE-STEMMING yes**BOTTLE** Burgundy**BOTTLING** not clarified nor filtered**CORK** natural cork, untreated**TOTAL PRODUCTION** 81 hl

TEMPERATURE cellar temperature
(14 - 16°C)

TASTING NOTES

The Happy Eccentric. Light and playful. Thirst-quenching. Fair ruby red. Pure nose of ripe strawberry and raspberry clearly influenced by the terroir. Lively acids on the palate, giving tension and balance. Serve in a small Bordeaux glass. (Frank Desmedt)

Carriera dals camps, 34360 Assignan / Kruisboommolenstraat 30 - 8800 Roeselare / info@chateaucastigno.com
+32 (0) 5125 91 91 / + 32 (0) 474 39 49 72 / www.chateaucastigno.com

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