

L'APOGÉE

2015 RED WINE

SAINT CHINIAN

APPELLATION D'ORIGINE PROTÉGÉE



95 POINTS

« ... Offering notions of violets, blueberries, black cherries and toasted bread, this beauty hits the palate with full-bodied richness, a rounded, layered texture and an undeniable elegance and lightness that keeps you coming back to the glass... »



3 400 bottles produced.



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 Cazevieille 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.

VARIETIES: 85% Syrah; 15% Grenache

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.

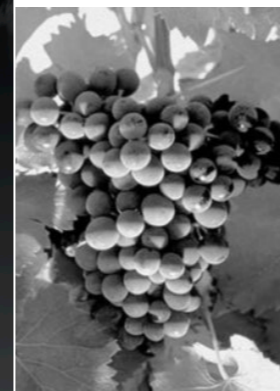
- Cordon de Royat pruning for good bunch distribution.
- Debudding to limit yield.
- Leaf thinning to improve grape exposure to the sun.
- Bunch thinning to enable selection of the highest quality grapes

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.



L'Apogée 2015
"One of the wines of the vintage"
Jeb Dunnuck



L'ATELIER PRESTIGE BY FONCALIEU

RECOGNIZED BY ONE OF THE WORLD'S MOST INFLUENTIAL WINE JOURNALS ROBERT PARKER'S THE WINE ADVOCATE.

According to Jeb Dunnuck - Wine Advocate - April 2017

"The Languedoc is a diamond in the rough and continues to be an incredible source of high quality wine as well as terrific values"