

Mas Champart Saint-Chinian "Causse du Bousquet" red 2014



Product price:

€90.00

Product features:

Area: LANGUEDOC

Winemaker: famille Champart

Vintage: 2014

Appellation: Saint-Chinian

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cuvee: Causse du Bousquet

RVF: 14/20

Bettane + Desseauve: 16.5/20

Wine Advocate (Parker): 90/100

Cépage dominant: syrah

Product description:

Robert Parker's Wine Advocate (Jeb Dunnuck, avril 2017): 90/100. *From one of my favorite producers, the 2014 Saint Chinian Causse de Bousquet comes from tiny yields and checks in as a blend of 60% Syrah, 20% Grenache and the balance Mourvèdre and Carignan, with the Syrah aged in Burgundy barrels and the rest in demi-muids and tank. It offers an open, forward, sexy style to go with lots of black raspberries, crushed violets and leather aromas and flavors. Some hefty tannin kick in on the finish, so either drink it with food or give bottles a year or so. Drink date 2017-2022.*

Robert Parker's Wine Advocate (Jeb Dunnuck, avril 2016): 90-92/100. *The 2014 Saint Chinian Causse du Bousquet is 60% Syrah and 20% Grenache, with the balance Mourvèdre and Carignan. It was hand harvested, completely destemmed and aged mostly in tank, with the Syrah and a portion of the Grenache in demi-muids. Medium to full-bodied, nicely concentrated and balanced, with lots of mineral characteristics in its violets, plums and blackberry-scented bouquet, this rock-solid looking 2014 has more texture and depth than most in the vintage. It should drink nicely right out of the gate, yet evolve gracefully on its balance and harmony.*

Store name

Product short description:

90/100 Robert Parker's Wine Advocate