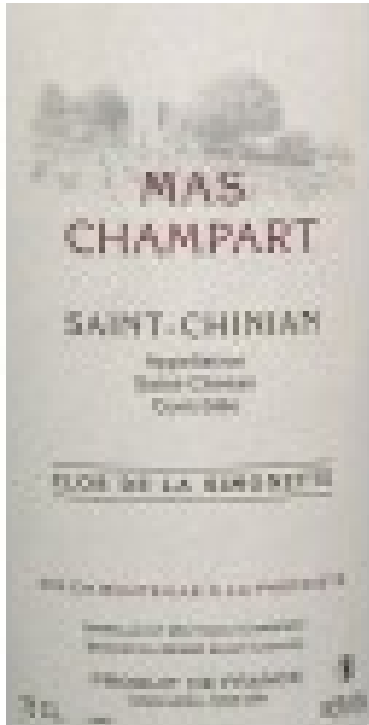


Mas Champart Saint-Chinian "Clos de La Simonette" red 2017



Product price:

€138.00

Product features:

Area: LANGUEDOC
Winemaker: famille Champart
Vintage: 2017
Appellation: Saint-Chinian
Color: red
Unit Price: 20-30 €
Size: 75cl
organic or not: sustainable agriculture
Cuvee: Clos de La Simonette
RVF: 93/100
Bettane + Desseauve: 16.5/20
Wine Advocate (Parker): 91/100
Cépage dominant: mourvèdre

Product description:

Robert Parker's Wine Advocate (Joe Czerwinski, juin 2020) : 91/100. *Bottled in September 2019 after aging in demi-muids, the 2017 Saint Chinian Clos de la Simonette is a blend of 60% Mourvèdre, 30% Grenache and 10% Carignan. It's darker and less floral than the 2016, showing plum and blackberry aromas, accented by hints of dried herbs. On the palate, it's medium to full-bodied and luxuriously silky, with soft tannins that coat the mouth in a delicate—and delectable—web of texture, then fade elegantly on the lengthy finish. Drink date 2020-2025.*

Product short description: