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The special proprietary house wine of the Etienne family.

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CHÂTEAU LA DOURNIE SAINT-CHINIAN ETIENNE



The Château la Dournie is located in the picturesque village of Saint-Chinian and has been the property of the Étienne family for six generations. Since 1870, the family house is the birthplace of the family, welcoming each generation and reflecting all values of a Languedoc lifestyle.

Today, the affairs of the family business and the 14 hectares of organically farmed vineyards are managed by Véronique Étienne. Her biggest delight as grower and vigneron is to share the pleasure of a beautiful table and a bottle of wine. Success to her is defined by her ability to inspire her children to continue the family’s journey and adventure.

The key aspects that influence the activities in the vineyards and cellar are nature and simplicity, working in compliance with a strong environmental heritage handed down through generations.



Véronique Étienne

Viticulture

The vineyard consists of 45 hectares in one piece with up to 35-year old vines. There are grown 14 different varieties, cultivated after the rules of sustainable agriculture.

The vineyard stretches from a shale hillside to a riverside with deeper alluvial soil. The family use these conditions to grow the different grape varieties on their optimal soil.

As the most southern region of France, Languedoc has an essentially Mediterranean climate: dry and hot summers, rather warm spring and autumn and winters with temperatures above 0°C. The local grape varieties are very suitable for the dry weather across the whole year, even though they are able to withstand high rainfall.



Vinification

Focused on nature and simplicity in vineyard and cellar, Véronique Étienne follows her key aspects to respect the environmental heritage which is handed down through generations.

The grapes are manually harvested from 35-year old vines, followed by temperature controlled fermentation in steel tanks. After fermentation, the wine is first aged for 12 months in barrique, followed by another 12-month maturation period in stainless steel vats. This special process results a complex wine with a deep, red colour and purple highlights.

Château la Dournie Saint-Chinian Etienne



CHÂTEAU LA DOURNIE SAINT-CHINIAN ETIENNE



SKU:	812062
Region:	Languedoc/ Saint-Chinian
Classification:	Saint-Chinian AOC
Vintage:	2016
Grapes:	Syrah (60%). Grenache (25%), and Carignan (15%)
Vineyard:	Selected plots with 35-year old vines
Soil Composition:	Schiste
Vineyard Training:	Guyot
Density/Yield:	30 hl/ha
Fermentation:	temperature controlled in steel tanks
Aging:	first aged for 12 month in Barrique, followed by a 12 month maturation period in stainless steel vats
Alcohol:	13.5%
Residual Sugar:	<1
PH:	3.74
TA:	3.1
FreeSO2:	25 mg/l
TotalSO2:	52 mg/l

Tasting Note:

Due to the extensive fermentation and maturation process this intriguing blend is of a deep red colour with purple highlights. In the nose we get aromas of ripe fruit combined with spicy, peppery notes. On the palate this complex wine displays almonds and hazelnuts harmonized with dark berries and black pepper.

Pairing suggestion:

A great match for grilled red meats, barbecue ribs, steaks and Mediterranean dishes as well as chocolate cake.

Sales Facts:

- Special proprietary house wine of the Etienne family
- Composed Syrah (60%), Grenache (25%) and Carignan (15%)
- Manually harvested grapes from 35-year old vines
- Temperature controlled fermentation in steel tanks
- 12 months of first aging in barrique followed by another 12-month maturation period in stainless steel vats