

Triennes



SAINT AUGUSTE

GRAPE VARIETY

Blend of the best cuvées of Syrah, Cabernet-Sauvignon and eventually some Merlot.

YIELD

From 30 to 35 hl/ha

COLOUR

Red

VINIFICATION

- Tank time varies from 12 to 25 days for most lots and up to 30 to 35 days for certain exceptional lots.
- Daily pump-overs on the Cabernet sauvignon, puch-downs on the Syrah.

ELEVAGE

- 12 months in French barrels previously seasoned at Domaine Dujac.
- Lightly finned, bottled unfiltered.

TASTING NOTES

- Saint Auguste is a selection of the best cuvées of Syrah, Cabernet-Sauvignon and Merlot. The robe is a rich dark purple with bright ruby highlights. It offers alluring aromas of ripe black cherries, nutmeg and clove. It is full and concentrated and is a wine that can be enjoyed upon release and over the following ten to fifteen years.
- Organic from vintage 2014



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