

# CHATEAU ST MARTIN DE LA GARRIGUE

## Château St Martin de la Garrigue

### Cuvée Tradition

12,5° Alc/Vol Rouge 75cl  
AOC Coteaux du Languedoc

Cépages: Carbonic Carignan Maceration, Black Grenache

Terroir: Pouring slope is, estival dryness moderated by marine breezes. Stony limestone ground with surbedded conglomerates

Vinification: Traditional

Conservation: 2 à 4 year.

Description: - Visual: brilliant and dense dress on red plum colours.

- Olfactive: Red blackcurrants and bigareaux fruit flavours supplemented by roasted notes.

- Gustatory: an intense mouth reinforcing the fruit aromas as well as an abundance of pleasant notes of leather and game; a final prolonged by notes coffee.

Alliance On roasted meats, simple kitchen, soft cheeses.



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# CHATEAU ST MARTIN DE LA GARRIGUE

## Cuvée Réservee

12,5° Alc/Vol Rouge 75cl  
Vin de Pays des Coteaux de Bessilles

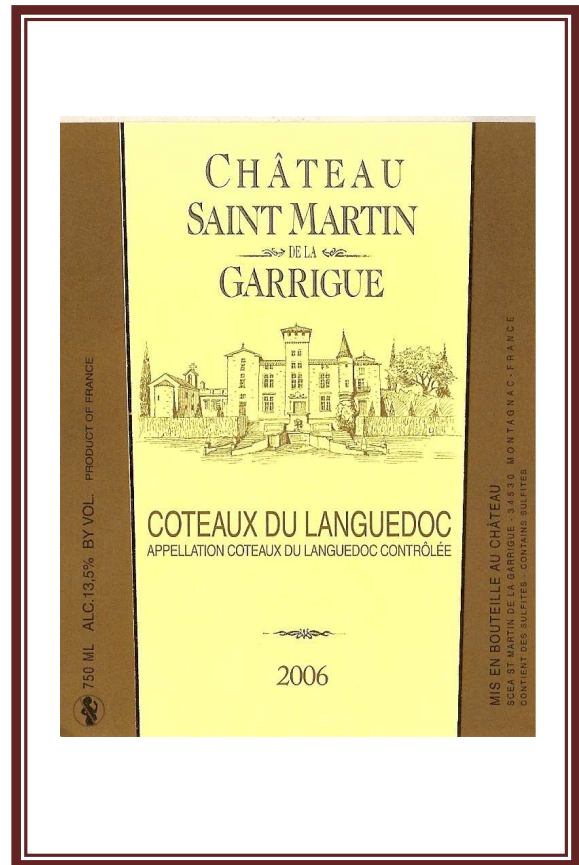
Cépages: Merlot , Cabernet, Grenache Noir

Terroir: Pouring slope is, estival dryness moderated by marine breezes. Stony sandstone ground crushed on solid sandstones

Vinification: Par cépages après éraflage total; cuvaisons longues, élevage dans le bois pendant 10 mois

Conservation: 5 à 7 year.

Description: - Visual - dark Red, bigarreau.  
- Olfactive - powerful Nose where the fruity one of type of vines dominates.  
- Gustatory - the fruit is found in mouth mixed with vegetable tannins in a perfect harmony. End, elegant and race.  
Alliance On red meat, sauce meats and fish, cheeses strong.



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# CHATEAU ST MARTIN DE LA GARRIGUE

## Cuvée Bronzinelle

13° Alc/Vol Rouge 75cl  
AOC Coteaux du Languedoc

Cépages: Syrah , Grenache,  
Carignan old vineyard,  
Mourvèdre.

Terroir: Pouring slope is, estival  
dryness moderated by marine  
breezes. Stony sandstone ground  
crushed on solid sandstones.

Wine making: Syrah vinified in  
maceration in grains entirety,  
Mourvèdre in picked off. The  
juices are selected as of the end  
of the fermentations, assembled  
then put at the state bourru out of  
barrel of 1 and 2 wines for 9 months a long breeding. No filtration but a light joining with the egg white  
then a succession of rackings.

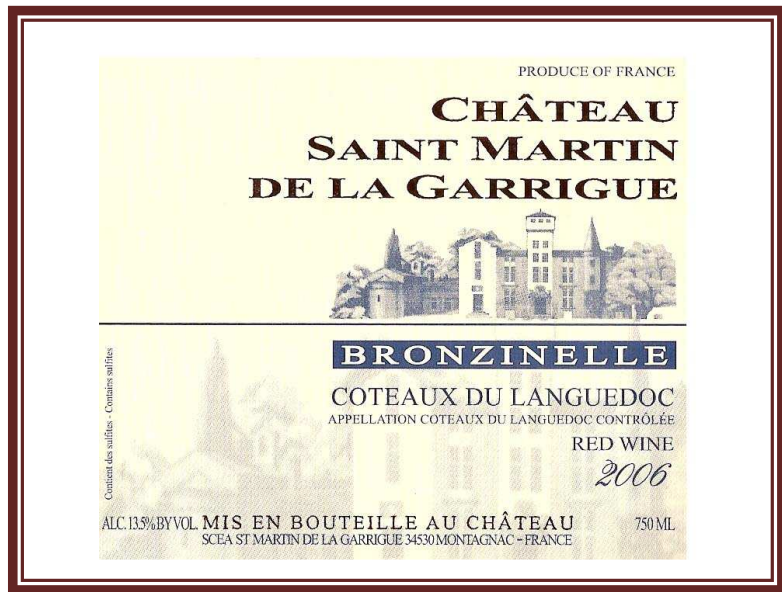
Conservation: 8 À 10 years.

Description: - Visual - Dress crimson, deep.

- Olfactive - powerful Nose with spice notes and scrubland (rosemary).

- Gustatory - Length and power, velvety of tannins, richness and complexity of the flavours.

Alliance On red meat, game, blue cheese. Traditional and family kitchen of Mediterranean type.



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# CHATEAU ST MARTIN DE LA GARRIGUE

## Cuvée St Martin de la Garrigue

13,5°Alc/Vol Rouge 75cl  
AOC Coteaux du Languedoc

Cépages: Syrah, Mourvèdre

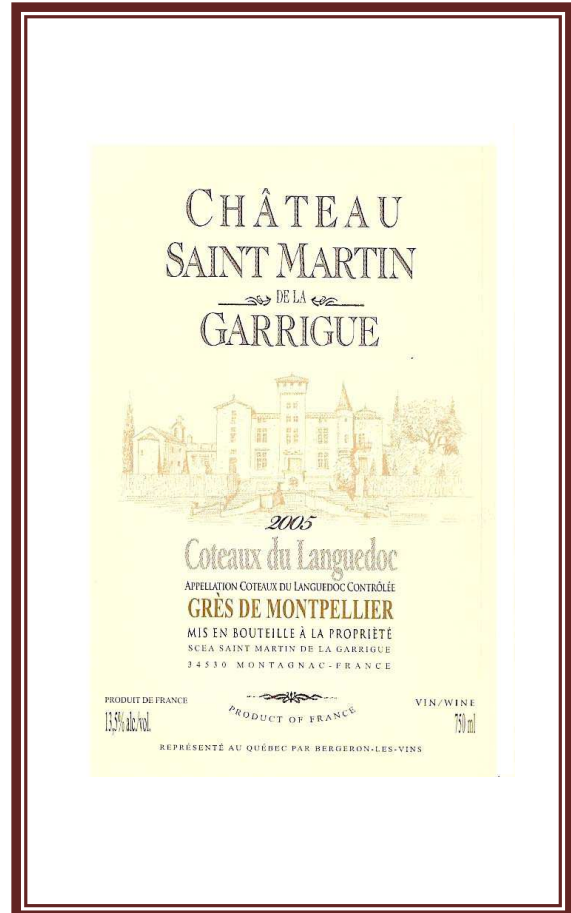
Terroir: Pouring slope is, estival dryness moderated by marine breezes. Stony sandstone ground crushed on solid sandstones.

Wine making: Syrah vinified in maceration in grains entirety, Mourvèdre in picked off. The juices are selected as of the end of the fermentations, assembled then put at the state bourru out of barrel of 1 and 2 wines for 9 months a long breeding. No filtration but a light joining with the egg white then a succession of rackings.

Conservation: 8 À 10 years.

Description: - Visual - Dress crimson, deep.  
- Olfactive - powerful Nose with notes of crystallized prune, coffee, grilled almonds, caramel.  
- Gustatory - Length and power, velvety of tannins, richness and complexity of the flavours: liquorice, bark of orange, truffles, spices...

Alliance On red meat out of sauce, game, strong cheese. Traditional and family kitchen of Mediterranean type.



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# CHATEAU ST MARTIN DE LA GARRIGUE

## Rosé Tradition

13° Alc/Vol Rosé 75cl  
AOC Coteaux du Languedoc

Cépages: Syrah, Grenache Noir,  
Cinsault.

Terroir: Pouring slope is, estival dryness  
moderated by marine breezes. Stony  
sandstone ground crushed on solid  
sandstones.

Wine making: Wine making by type of  
vines, after a light maceration and a  
bleeding. Fermentation under control of  
temperature then assembly.

Conservation: 1 à 2 years.

Description: - Visual - sharp Dress,  
brilliant, colour pointing out syrup of  
grenadine.

- Olfactive - Nose elegant, powerful, red  
fruit complexes, blackcurrant,  
blackberry...

- Gustatory - the fruit is found in mouth; fat, round and persistent.

Alliance Wine of summer par excellence: grills, mixed salads, stuffed vegetables, pizza pies, pastes...  
But also wine of festival: smoked salmon, scrapers containing smoked pork-butchery.



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# CHATEAU ST MARTIN DE LA GARRIGUE

## Blanc Tradition

13° Alc/Vol Blanc 75cl  
AOC Coteaux du Languedoc

Cépages: Terret Bouret Old vineyard ( 50 years), Grenache Blanc, Roussanne.

Terroir: Pouring slope is, estival dryness moderated by marine breezes. Stony sandstone ground crushed on solid sandstones.

Wine making: 10 hours pellicular maceration, cold washing and sluggish fermentation under control of temperatures.

Conservation: 1 à 2 years.

Description: - Visual - pale Yellow, shining.

- Olfactive - fine and pleasant Flavours of white flowers.

- Gustatory - balance between the fat, the flavours and promptness makes the mouth harmonious.

Alliance Shells, shellfish, dry goat's milk cheese.



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# CHATEAU ST MARTIN DE LA GARRIGUE

## Cuvée St Martin

14° Alc/Vol Blanc 75cl  
AOC Coteaux du Languedoc

Cépages: Picpoul, Grenache Blanc, Marsanne, Roussanne.

Terroir: Pouring slope is, estival dryness moderated by marine breezes. Stony sandstone ground crushed on solid sandstones.

Wine making: By group of type of vines according to the times of maturity. Pellicular maceration from 8 to 10 a.m. Cold washing. Sluggish fermentation under safe control of temperature for 30% of Grenache White and Marsanne which were vinified and raised 3 months out of barrels on bâtonnées fine dregs.

Conservation: 3 à 5 years.

Description: - Visual - yellow Dress clearly straw, reflections brilliant.  
- Olfactive - floral Nose, white flowers (almond tree, acacia), ripe pear, honey.  
- Gustatory - sharp and frank Attack, aromas of flowers and exotic fruits. Fat with structure brought by the barrels, without to give him a timbered character, but which brings it to balance.  
Alliance On shellfish, shells and seafood. Traditional! On white meats, poultries, fish out of white sauce.



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# CHATEAU ST MARTIN DE LA GARRIGUE

## Picpoul de Pinet

14° Alc/Vol Blanc 75cl  
AOC Picpoul de Pinet

Cépages: Picpoul Blanc

Terroir: Pouring slope is, estival dryness moderated by marine breezes. Stony sandstone ground crushed on solid sandstones.

Wine making: 10 hours pellicular maceration. Cold washing. Sluggish fermentation under control of temperature.

Conservation: 3 à 4 years.

Description: - Visual - pale yellow Dress, shining.

- Olfactive - fine and pleasant Flavours of white flowers, waxy honey.

- Gustatory - Balance between the fat, the flavours and promptness makes the mouth harmonious.

Alliance Shells, shellfish, dry goat's milk cheese.



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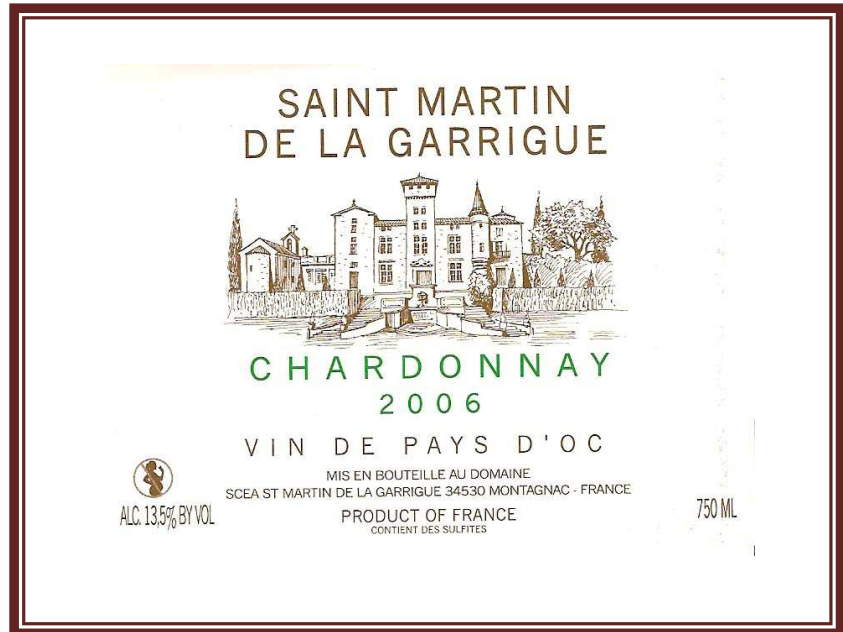
## Chardonnay

13,5°Alc/Vol Blanc 75cl  
Vin de Pays d'Oc

Cépages: Chardonnay

Terroir: Pouring slope is, estival dryness moderated by marine breezes. Calcareous brown stony ground on tender limestone.

Wine making: Pellicular maceration cold. Pressing low pressure, washing low temperature, fermentation and breeding out of barrels on fine dregs for 5 months.  
Conservation: 5 à 7 years.



Description: - Visual - Dress gold blade with green reflections.

- Olfactive - powerful Nose and rich dune great aromatic complexity with vanilla notes and white flowers.

- Gustatory - sharp and frank Attack, balance between the fat and the wooded one.

Alliance On white meat, cream-coloured sauce fish, goose rillettes.



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