



CHATEAU  
**LA DOURNIE**  
*La Dournie*

SAINT-CHINIAN

## MARIE 2020



*A 45-hectare organically farmed estate. Between river banks and schist slopes, between spicy and structured appellation wines and light and fruity vin de pays, Château La Dournie is a beautiful mix of traditions, techniques and know-how. A respectful approach to the environment is the core of their philosophy.*

**WINEMAKER**

Véronique Etiènne

**REGION**

IGP Hérault

**GRAPE VARIETIES**

100% Rousanne

**TERROIR**

Organic Certified Vineyard. Soils of alluvian plain bordering the river.

**VINIFICATION**

Hand harvested and direct pressed. Traditional white winemaking in 400L French oak barrels. Aged four months on fine lees.

**TASTING NOTES**

Aromatic, with notes of fresh pineapple and passion fruit. Toasty and smoke notes on the palate with a fresh, expressive and tense acidity. Complex finish with flavors of citrus, lemon confit, gentle spices and vanilla notes.

**FOOD PAIRING**

Poultry with creamy mushrooms, seafood, shell fish with buttery and creamy sauce. Grilled seafood and olive tapenade.

**TECHNICALS**

Alcohol: 13.5%

**PRODUCTION**

3,000 Bottles

