



*Michel Guiraud  
& Pompilia*

## COMME A CAYENNE

**Type:** Saint-Chinian 2011

**Color:** Red wine, 14% alcohol

**Origin:** Roquebrun, to the north of Béziers, in the Languedoc region of France

**Grape variety:** 15% Carignan, 85% Grenache

**Vineyard area:** 2.3 hectares

**Packaging:** Case of 6 x 75cl Burgundy domain bottles packed upright

**Terroir:** Mediterranean climate: vineyard in the foothills of the Massif Central. Hard shale soil, typical of the future Roquebrun appellation. 150m above sea level.

**Training of the vines:** Carignan and Grenache trained as goblet. Planting „très pan et quar” 1.635 efor the grenache and 1.40/1.80 for the Carignan „à la provençale”.

**Production:** 11800 bottles.

**Method of vinification:** Botrytis-free grapes are hand-picked from selected plots of land. The grapes are destemmed and partially pressed with the addition of carbon dioxide. The Grenache and Carignan grapes are vinified together. The juice is drained from the tank, cold-filtered and returned to the fruit. The cap is continually punched down until fermentation starts. Fermentation takes place without added yeast 18 - 25°C to encourage „fermentation aromatique” cf. Jules Chauvet. The wine remains in the tank until the end of fermentation, at which point it is placed in a full tank.

**Elevage:** On lees in full tanks with regular stirring, malolactic fermentation. Sulfur dioxide is added at the end of the elevage. Bottled in August.

**Of interest:** The wine was given its name, „Comme à Cayenne” by Michel’s mother, 50 years ago: the Carignan was so difficult to plant that she said it was like working in Cayenne!

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