

## CHÂTEAU VIRANEL

*Saint Chinian*

A classic blend of Syrah and Grenache with a little Mourvedre and Carignan for good measure (and extra backbone).



Daniel and Gerard

Bergasse-Milhe are doing all the right things: preserving their old vines, hand harvesting the grapes, controlling the fermentation temperatures and investing in new barrels (not too many!). In short, making the most expressive wine they can. Although they've won plaudits from Robert Parker and the French wine press, their prices have remained reasonable. The wine can speak for itself, but tasters have mentioned raspberry, cocoa and coffee, spices, rosemary and thyme. We like it anyway.

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