







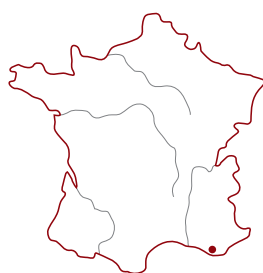
ST JEAN LEZ DURANCE

2020 - ALPES DE HAUTE PROVENCE
Quatre Reine Rosé



At the heart of Haute-Provence, not far from the Luberon mountains, the vineyard of Château Saint- Jean-lez-Durance seats on 203 acres since 1880. This is where, for 5 generations, the d'Herbès family has been cultivating Southern varieties of vines with passion, producing noble and characterful wines on the domaine. Jean-Guillaume and Constance have decided since 2016 to follow organic and biodynamic practices.

					
20% Cinsault 40% Grenache 20% Roussanne 20% Syrah	46-50°F 8-10°C	2021	20 years old	Organic	60 hl/ha






TERROIR

- VINEYARD :** 33 ha vines
- LOCATION :** Right bank of the Durance river, around the Estate
- SOIL :** Alluvial soil
- EXPOSURE :** South east

WINEMAKING

- HARVEST :** Hand picking. Grains nobles.
- VINIFICATION :** Use of sorting tables, total destemming.
- FERMENTATION :** Fermentation in stainless steel vats, temperature-controlled.
- MATURATION :** Ageing in stainless steel vats. Ageing in temperature-controlled stainless steel vats. Ageing on the lees.

TASTING NOTES

-  Really pale salmon
-  Elegant & subtle flowers aromas
-  Mango & peach flavors

FOOD PAIRING

- Scallop Carpaccio
- Lobster rolls
- Watermelon & pineapple salad