





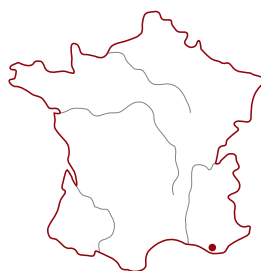


ST JEAN LEZ DURANCE

2020 - PIERREVERT
Les Vannades white

At the heart of Haute-Provence, not far from the Luberon mountains, the vineyard of Château Saint- Jean-lez-Durance sits on 80 hectares 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.

					
60% Grenache Bl 35% Roussanne 5% Viognier	46-50°F 8-10°C	2022	20 years old	Biodynamic	55 hl/ha



TERROIR

VINEYARD : 33 ha vineyard

LOCATION : Right bank of the Durance river around the Estate

SOIL : Alluvial soil

EXPOSURE : South exposure on the slopes, benefits from a mediterranean climate and the freshness of the alps

WINEMAKING

HARVEST : Mechanically harvested during the night

VINIFICATION : Total destemming. Cold prefermentation maceration at 6°C. Cold stabilisation.

FERMENTATION : Temperature-controlled fermentation in stainless steel vats.

MATURATION : Ageing in stainless steel vats. Light filtering, ageing on the lees, light stirring up of the lees.

TASTING NOTES



Pale straw



Almond & olive hints



Great minerality & notes of ripe white fruits

FOOD PAIRING

Raw & smoked salmon tartare

Meat lover pizza

Salad Niçoise