

SAINT-JEAN-LEZ-DURANCE

IGP ALPES-DE-HAUTE-PROVENCE Les Quatre Reines

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.



40% Grenache
20% Cinsault
20% Roussanne
20% Syrah



46-50°F
8-10°C



0-2 years



20 years old



Organic



60 hl/ha



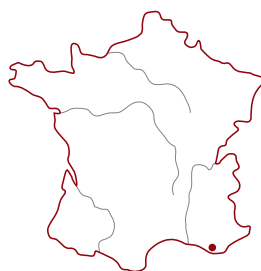
TERROIR

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