

SAINT-JEAN-LEZ-DURANCE

PIERREVERT Les Vannades



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.



50% Grenache
50% Syrah



59°F
15°C



0-5 years



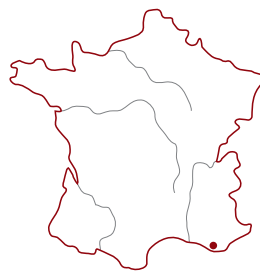
30 years old



Organic



30 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. Daily punching down of the cap to extract the color and flavors.

FERMENTATION : Fermentation using indigenous yeast.

MATURATION : Ageing in ciment tank.

TASTING NOTES



Deep purple



Guarrigue, black pepper & smoky aromas



Spicy hints, tobacco flavors & leather notes

FOOD PAIRING

Coq au vin

Cassoulet

Truffled Brie