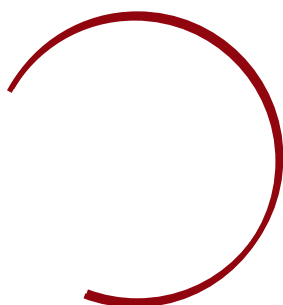


SAINT-JEAN-LEZ-DURANCE

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.



70% Grenache
20% Cinsault
10% Syrah



46-50°F
8-10°C



0-2 years



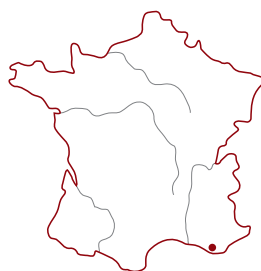
20 years old



Organic



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 salmon



Expressive, tropical fruit, grapefruit, minerality



Intense, light body, good intensity, fresh intense lemon hints, notes of lemon flower

FOOD PAIRING

Tomato gazpacho

Ricotta & spinach pasta

Citrus marinated salmon