

# 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.



60% Grenache Blanc  
40% Roussanne



46-50°F  
8-10°C



0-4 years



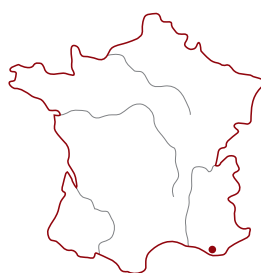
20 years old



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 straw



Almond & olive hints



Great minerality & notes of ripe white fruits

### FOOD PAIRING

Raw & smoked salmon tartare

Meat lover pizza

Salad Niçoise