

SAINT-JEAN-LEZ-DURANCE

IGP ALPES-DE-HAUTE-PROVENCE

Saint Gérard



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.



100% Marselan



59°F
15°C



0-6 years



30 years old



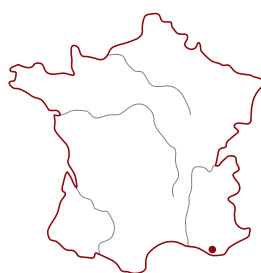
Organic
no SO2
no filtered



30 hl/ha



TERROIR



VINEYARD : 33 ha vineyard

LOCATION : Right bank of the Durance river around the Estate

SOIL : Silty Clay

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

WINEMAKING

HARVEST : Mechanically harvested

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.

Wine no filtered, without SO2

TASTING NOTES



Deep purple



Wild plum, black fruits, black pepper and mocha



Velvety texture. Pretty black fruit with balsamic and mocha.

FOOD PAIRING

Coq au vin

Cassoulet

Truffled Brie