

LAVENDER

ALPES DE HAUTE PROVENCE

In 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.



100% Cinsault

46-50°F
8-10°C

0-2 years



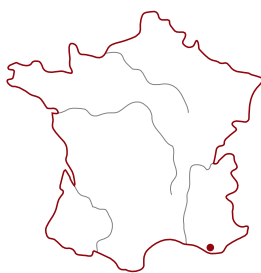
20 years old



Organic



60 hl/ha

**VINEYARD:** 33 ha vines**LOCATION:** Right bank of the Durance river, around the Estate**SOIL:** Alluvial soil**EXPOSURE:** South east

TERROIR

WINEMAKING

HARVEST: Hand picking. Grains nobles.**VINIFICATION:** Use of sorting tables, total destemming.**FERMENTATION:** Fermentation in stainless steel vats, temperature-controlled.**MATURATION:** 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