



Cairanne Saint Jean

2017

"This seductive wine opens with notes of raspberry and garrigue, with a generous palate and silky tannins."



Vintage

The 2017 vintage is one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

The grapes flourish on shallow soils not far from the vast terrace of the "Plan de Dieu" and benefiting from a hot and dry climate.

Winemaking

The harvest took place early in the morning to preserve the primary aromas. Each grape variety is vinified individually to develop their own characteristics. Optimized settling of the lees to boost aromatic potential, fermentation at low temperature (12 - 14°C). Ageing in vats lasts around 6 months before bottling.

What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.

Vegan Friendly.

Agreements & Services

This Cairanne pairs nicely with grilled beef ribs with herbs. Enjoy it now or over the 5 to 6 years.

AWARDS

15/20 La Revue du Vin de France