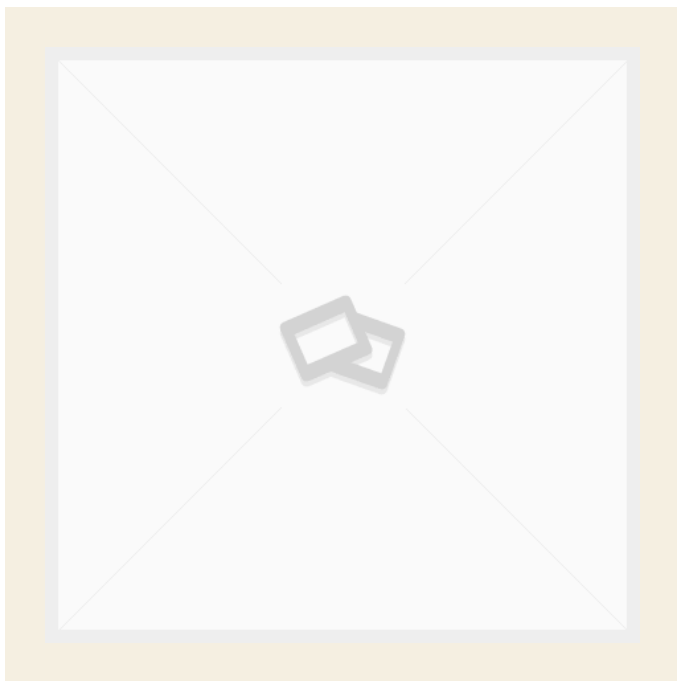




Cairanne Saint Jean

2018

"Pale and elegant yellow colour with green hints. The nose is rich and opulent and the mouth is particularly round, marked by delicate spicy and white flower notes."



Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Bourboulenc, Grenache noir, Marsanne, Roussanne

Terroir

- Grenache and Roussanne grapes: come from the "Garrigues", this windy and sunny plateau with limestone soils situated at the South of the village near the "Plan de Dieu" area.
- Marsanne and Bourboulenc grapes: are grown on clay soils from the "Coteaux", or hillside area around the village.

Winemaking

The harvest takes place early in the morning while the grapes are still cool, to preserve the fresh primary aromas. Each grape variety is vinified separately. A cold-soak lasts 6hrs followed by the pressing and a 24hr settling to separate the clear juice from the rough lees. Fermentation then takes place which is kept at temperatures between 14°C and 17°C for 3 to 4 weeks. Maturing in vats for approx. 6 months before bottling.
Vegan Friendly.

Food & wine pairings

Enjoy as an apéritif or with fresh and slightly lively dishes as chicken with lemon and parsley.

Service

Serve cool between 10° and 12°C.

AWARDS

BRONZE International Wine Challenge
89 pts Jeb Dunnuck