



Cairanne "Saint Jean"

2021

"Deep ruby colour with violet highlights. The nose is expressive and complex, offering aromas of ripe red fruits, garrigue, liquorice and cracked black pepper. Generous and full-bodied on the palate, the wine displays attractive ripe fruit character supported by a silky, rounded texture. The finish is long, elegant and beautifully spiced, with impressive persistence."



Vintage

The year 2021 was punctuated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv.

Grape varieties

Grenache - Syrah - Mourvèdre

Terroir

Located south of the massif that separates the Aygues and Ouvèze valleys, the appellation extends only to the commune of Cairanne in the northwestern part of the Vaucluse. The grape varieties flourish on shallow soils located not far from the vast terrace of the "Plan de Dieu" and benefiting from a warm and dry climate.

Winemaking

The grape varieties are vinified separately, allowing each to fully express its distinctive character. Vatting lasts from 3 to 4 weeks depending on the grape variety. After racking and malolactic fermentation, the grape varieties are blended. The wine is then kept for 6 months in vats before bottling.

Service & food pairing suggestions

To be enjoyed with a Provençal vegetable tarte Tatin, a wild mushroom omelette, or a grilled prime rib of beef.
Now or within 5 years.