



Cairanne "Saint Jean"

2025

"Deep, dense garnet-red in colour. The nose is generous and seductive, displaying ripe red fruit aromas with a subtle hint of liquorice. Rich and well-balanced on the palate, with supple, well-rounded tannins and an appealing sense of harmony. The finish is expressive, flavourful and persistent, with lingering aromatic complexity. (Tasted in September 2026.)"



Vintage

2025 offers a vintage with a distinctive personality, in a year of intense climatic contrasts. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. The periods of heat brought beautiful ripeness, while the late summer rains preserved freshness. The result: balanced, expressive and promising wines. A vintage that will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

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 10 months in vats before bottling.

Service & food pairing suggestions

To be enjoyed with a pork tenderloin with roasted figs, seared tuna steak with sun-dried tomato vierge sauce, grilled aubergine and Parmesan risotto, and warm chocolate and hazelnut fondant. Enjoy now or over the next five years. Decant one hour before serving and serve at 13-15°C.