CHÂTEAU ST-JEAN
D'AUMIÈRES

l'Affranchi

IGP Saint Guilhem le Désert

RED

TERROIR • The Château St-Jean d'Aumières vineyards extend over the limestone hillsides that overlook the gorges of the upper Hérault valley. The 8 grapes are able to reach perfect ripeness and produce this elegant and distinguished wine.

WINEMAKING • The vatting temperature is between 25 and 30°C. The extraction, which is carried out through pumping over and rack and return operations, remains gentle to ensure the wine contains only the silkiest part of the grapes' tannins. The Carignans are vinified in whole bunches. Partial ageing in barrels further builds the body and character of this wine.

BLEND • 30% Grenache, 20% Syrah, 15% Carignan, 10% Mourvèdre, 10% Marselan, 5% Cinsault, 5% Cabernet Sauvignon, 5% Merlot.

TASTING NOTES • Grenache, Syrah and Carignan blend together with finesse and lend this wine an intense fruit on the nose with a camp coffee and herbal rosemary note on the palate. The other grapes bring complexity to the whole This wine is powerful, silky and dense.

FOOD PAIRINGS • This wine works well with red and white meats, grilled or in a sauce. *«But it will always be at its best when enjoyed in good company!»*

SERVING • Between 15 and 18°C.

Château Saint-Jean d'Aumières

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