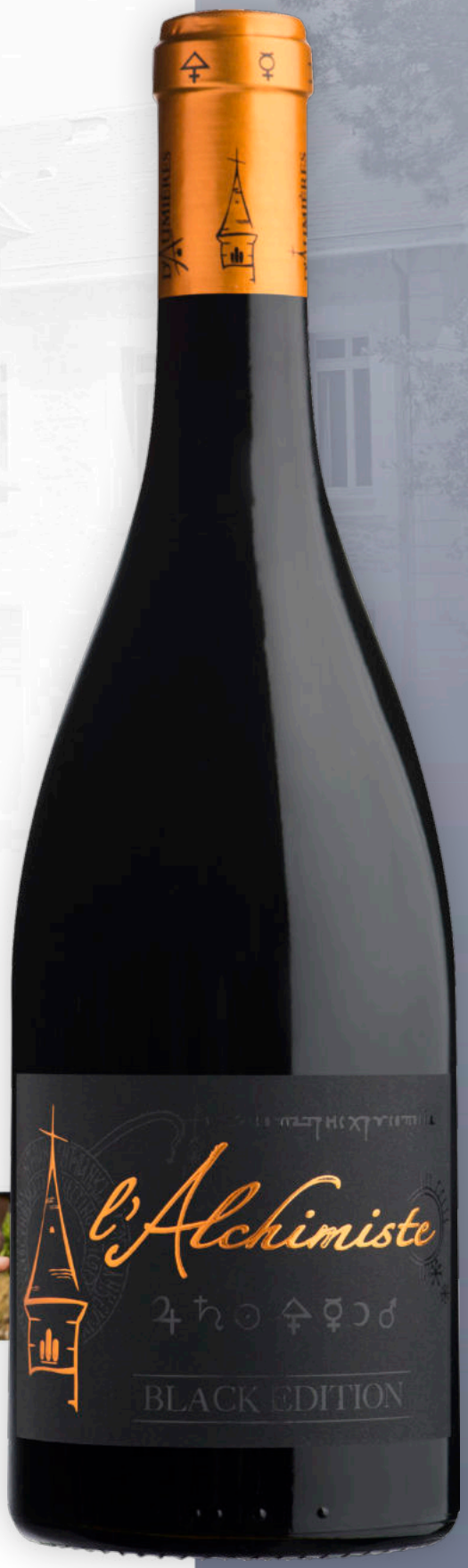
CHÂTEAU ST-JEAN
D'AUMIÈRES

l'Alchimiste
Black Edition
AOP Terrasses du Larzac
RED



TERROIR • At the bottom of the Larzac foothills, the Château St-Jean d'Aumières vineyards extend over the limestone hillsides that overlook the gorges of the upper Hérault valley. Here the Syrah, Grenache and Carignan grapes are able to reach perfect ripeness and produce this stylish and powerful wine.

WINEMAKING • The Carignan is vinified in whole bunches to intensify the wine's aromatic expression. The Syrah and Grenache are vinified separately with long three-week vatting periods to confer complexity and structure to the wine. The elegance and finesse of this wine are expressed after 12 months of barrel ageing.

BLEND • 70% Syrah, 20% Grenache, 10% Carignan.

TASTING NOTES • The wine displays an intense colour with ruby tints. Lovely jammy notes of blackcurrants and blueberries are delicately combined with the aromas of roasting. The well-structured palate unfolds with a complex and powerful mixture of candied fruit, laurel and cocoa. The lingering finish is lifted by a touch of spice. An explosion of flavours on the palate!

FOOD PAIRINGS • L'Alchimiste Black Edition works well with red meats, such as filet of Beef Rossini with black truffles. It makes a delicious accompaniment to chocolate lava cake with a raspberry filling. «B*ut will always be at its best when enjoyed in good company!*»

SERVING • Between 15 and 18°C.

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