CHÂTEAU ST-JEAN D'AUMIÈRES

l'Arnacœur

IGP Pays d'Oc

ROSÉ

TERROIR • The Château St-Jean d'Aumières vineyards extend over the limestone hillsides that overlook the gorges of the upper Hérault valley A few ares of Cinsault and Syrah, on the top of a hill, are used to produce this rosé.

WINEMAKING • After pressing in an inert atmosphere, the fermentation of the must is carried out in a totally airtight environment and at a low temperature (16°C) to preserve the delicate aromas and achieve great aromatic finesse.

BLEND • 85% Cinsault, 15% Syrah.

TASTING NOTES • This delicate blend of Cinsault and Syrah offers up notes of red fruit combined with remarkable floral overtones. The aromas are lingering and deeply-scented.

FOOD PAIRINGS • This wine is great as an aperitif and as an accompaniment to exotic or spicy cuisine, fish and grilled meat. *«But it will always be at its best when enjoyed in good company!»*

SERVING • Between 10 and 12°C.

Château Saint-Jean d'Aumières

Lieu-dit St. jean d'Aumières 34150 Gignac
Tel : 04 67 40 00 64 - Fax : 04 67 16 47 62
contact@saintjeandaumieres.fr - www.saintjeandaumieres.com