

CLOS SAINT JEAN

Châteauneuf-du-Pape

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SAINT
JEAN



NEUF-DU-PAPE
CHATEAUNEUF-DU-PAPE CONTRÔLÉE

750 ml

PAPE 84210 - FRANCE

Clos Saint Jean - White

Saint Jean is found in many places. It symbolises life. It is therefore fertile or generous land for good food and life.

ENCEPAGEMENT:

WHITE GRENACHE: 25 %

CLAIRETTE: 25 %

ROUSSANNE: 25 %

BOURBOULENC: 25 %

HARVEST:

Yield of approximately 30 hectolitres per hectare.

The grapes must be picked and sorted by hand.

Use of skips of up to 1,000 KG. Daily tasting of the grapes during the entire harvest period. This operation allows us to pick the grapes at the best moment to benefit from their optimal maturity. We know the plot to be harvested on the evening of the previous day for each of them.

WINE MAKING:

The grapes are pressed using a pneumatic press to guarantee perfect protection of the must. The Grenache and Roussannes are vinified in 4-wine barrels in order to preserve the typicity of the grape varieties. The practice of "batonnage" brings texture and roundness. The Clairette and Bourboulenc are vinified in stainless steel tanks. The malolactic fermentation is blocked to have more freshness and straightness.

BREEDING:

The Grenache and Roussannes are aged for 9 months in 4-wine barrels. The Clairette and Bourboulenc are aged for 9 months in stainless steel tanks.

BOTTLING:

Bottling is only carried out on fruit days according to the lunar calendar.