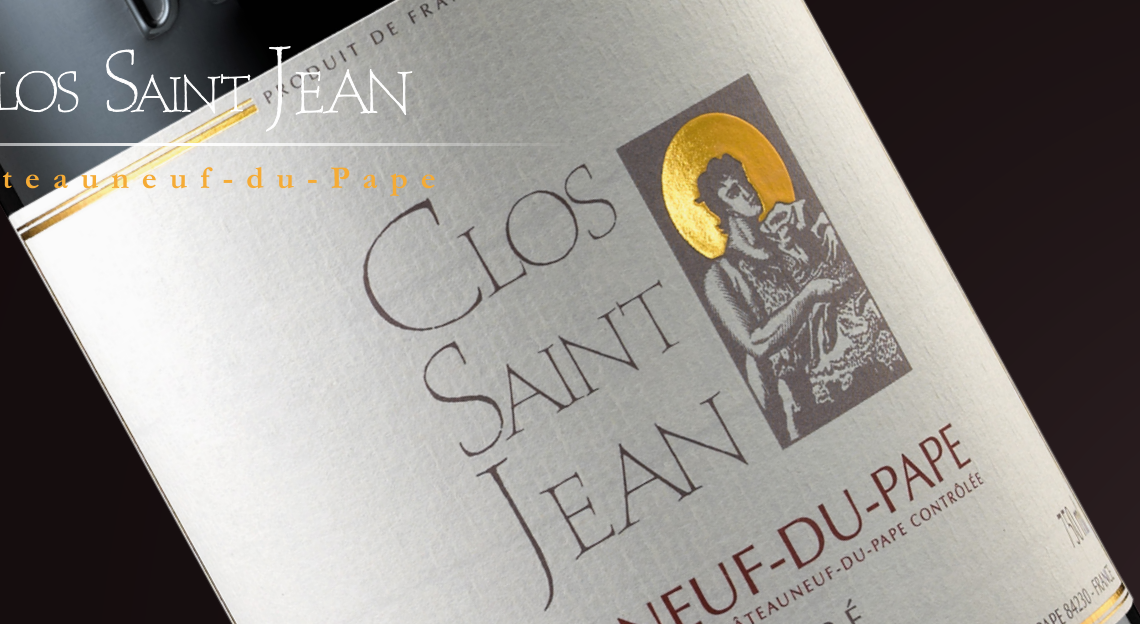


CLOS SAINT JEAN

Châteauneuf-du-Pape



Clos Saint Jean - Red

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

ENCEPAGEMENT:

GRENAICHE: 75 %

SYRAH: 15 %

MOURVÈDRE: 4 %

CINSAULT: 3 %

VACCAREZE: 2 %

MUSCARDIN: 1 %

HARVEST:

Yield of approximately 27 hectolitres per hectare.

Picking and sorting of the grapes by hand is compulsory.

Use of tippers up to 1,000 KG.

Daily tasting of the grapes during the harvest period. This operation allows us to pick the grapes at the best time to benefit from their optimal maturity. We know the plot to be harvested the evening before for each of them.

WINE MAKING:

Destemming of the grapes.

Partial crushing according to the vintage.

The vats are unballasted, i.e. the juices are removed from the container to be put back either at the bottom, sheltered from the air, or at the top in search of oxygenation, depending on the needs. This method allows us to gently extract the noblest tannins with deeper substance and to emphasise a complex aromatic palette. Vatting lasts 35 days in concrete vats with temperature control throughout the vinification process. We use a pneumatic press to respect the grapes and we separate the press juice from the free-run juice, which is the sole component of the Clos Saint Jean.

BREEDING:

The Grenache is aged exclusively in concrete vats for 9 months. The other grape varieties are aged in barrels for 9 months as well.

BOTTLING:

Bottling is only carried out on fruit days according to the lunar calendar. We use light filtration.