

CLOS SAINT JEAN

Châteauneuf-du-Pape

PRODUIT DE FRANCE
SANCTUS SANCTORUM

CLOS
SAINT
JEAN



NEUF-DU-PAPE
CHATEAUNEUF-DU-PAPE CONTRÔLÉE

1.5L
CHATEAUNEUF-DU-PAPE 84230 FRANCE

Sanctus Sanctorum

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

ENCEPAGEMENT:

GRENACHE: 100 %

(from a very low yielding vineyard planted in 1905)

HARVEST:

Yields of approximately 20 hectolitres per hectare. Mandatory hand picking and sorting of grapes. Use of a maximum of 1,000 KG bins. Daily tasting of the grapes during the entire 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 depending on 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 Sanctus Sanctorum.

BREEDING:

The Grenache grapes are matured in new “demi-muids” of 640L

BOTTLING:

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