



St Jean d'Aumieres "Les Marnes" Cabernet Sauvignon

Upon the foothills of the Larzac area, Château St-Jean d'Aumières' vineyard lies on the slopes overlooking the high-valley of Hérault gorges. The wide difference between day-time and night-time temperatures during summer influences the growth of grapes and encourages a gradual slow ripening necessary for the freshness of the wines.

Traditionally vinified, after complete destemming, the whole winemaking process is thermo-controlled, with supple extraction by "delestage" (rack and return) and "remontage" (pumping over).

Solely composed of Cabernet-Sauvignon, this vintage boasts the identity of its grape variety and an expression of its terroir. Deep in colour, this beautiful wine releases small-berry aromas, combined with sweet pepper and vanilla hints. The palate is full and the well-integrated tannins provide a velvety mouth feel. Pure, concentrated cassis fruit dominates the palate, with a silky texture, leafy hints and a touch of cedar at the finish. The tannins are soft and ripe and there is good length. This is perfect for current drinking but will easily keep for two to three years.

Serve at 15-18°C temperature with spiced food and meat, either grilled or cooked in sauce.

Producer: St Jean d'Aumieres

Winemaker: Viannay Castan

Country of Origin: France

Region of Origin: Terrasses du Larzac

Grapes: 100% Cabernet Sauvignon

ABV: 14.0%

Closure Type: cork

