



St Jean d'Aumieres "L'Affranchi"

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).

Syrah, Grenache and Carignan blend together with finesse and lend this wine a delicate nose of ripe fruit and toasted notes. The palate is powerful, silky and dense, with a vibrant cherry-liqueur nose with hints of sloes and Kirsch. The Carignan is vinified by maceration carbonique (the Beaujolais method) which adds freshness to the blend. This opens out into soft, mouthful of cherry fruit finishing with a touch of liquorice.

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% Syrah / Grenache / Carignan

ABV: 14.0%

Closure Type: cork

