



## Saint Jean d'Aumières – « L'Arnacoeur »

IGP Pays d'Oc Rosé 2017



### History

Château Saint Jean d'Aumières stretches at the heart of the famous Terrasses du Larzac area.

First, Romans used to grow vines in this area. Then, the Benedictines monks perpetuated this cultivation while founding Aniane and Saint-Guilhem-le-Désert abbeys at the end of the 9th century.

### Terroir

Upon the foothills of the Larzac area, Château St-Jean d'Aumières' vineyard lies on the slopes overlooking the high-valley of Hérault gorges. Shielded by a hill, Cinsault, Grenache and Syrah grapes sit upon a few hundred square metres. They will be used to make a great rosé!

### Vinification

After the pressing process has been carried out in an inert environment, the must is entirely protected from oxidation when being converted into wine. Fermentation takes place at a low temperature (16°C) to maintain the aromatic delicacy, and the use of specific yeasts will result in a highly subtle aromatic combination.

### Blend

50% Cinsault, 40% Grenache, 10% Syrah

### Tasting Notes

This subtle vintage blending of Cinsault, Grenache, and Syrah releases berry hints combined with an outstanding floral hint. The final persistence is strong and heady.

### Service

It should be served at a 10-12°C temperature.

### Serving Suggestions

L'Arnacoeur may be served with appetizers, at the aperitif time, or with a main course of grilled fish or meat. It is ideal with slightly spicy exotic dishes or sushi and sashimi!



### Château Saint-Jean d'Aumières

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