



Château Saint Jean d'Aumières – « L'Alchimiste »

AOP Terrasses du Larzac 2016



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. Syrah, Grenache, Carignan and Mourvèdre varieties reach perfect ripening to make up a premium, powerful vintage.

Vinification

The Carignan is vinified through carbonic maceration to offer a strong aromatic expression. The other varieties are vinified separately and put into vats for fermentation for as much as three weeks, and maintained between 25 and 30°C. 30% of the vintage matures in new oak barrels for 10 months.

Blend

45% Grenache, 40% Syrah, 15% Carignan

Tasting Notes

The dark, deep ruby-colour boasts magnificent shiny reflections. Marmalade-flavoured bramble blackcurrant and blackberry hints subtly merge with vanilla brioche and coconut scents. There is also this light taste of liquorice and peat. Highly seductive for the palate, this wine in which menthol and liquorice hints go in harmony with rich, soft tannins, leaves a strong-body feeling.

Service

To serve between 15 and 18°C.

Serving Suggestions

To get the most out of l'Alchimiste, enjoy it with meat either grilled or cooked in a sauce.

Rewards

Silver medal Paris 2018 & Lyon 2018



Château Saint-Jean d'Aumières

Lieu-dit St. Jean d'Aumières- 34150 Gignac

Tel: 04 67 40 00 64 - Fax: 04 67 16 47 62

contact@josephcastan.com

www.saintjeandaumieres.fr