



Saint Jean d'Aumières – « Les Collines »

IGP Pays d'OC Merlot 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. 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 our wines. Les Collines are where we get our most beautiful merlot grape. The grape enjoys ideal blooming thanks to the specific local climate.

Vinification

After complete destemming, the merlot variety is vinified the traditional way via "remontage" (pumping over) and "delestage" (rack and return), with two-week maceration in a controlled-temperature environment.

Blend

100% Merlot

Tasting Notes

This fine, bounteous Merlot reveals ripe berry hints which subtly mingle with toasted brioche and tobacco scents. After a fresh, velvet attack on the palate, one's mouth is filled with roundness and balanced texture. A toasted sensation finally springs up, alongside perfectly melted tannins.

Service

Enjoy Les Collines between 15 and 18°C.

Serving Suggestions

Les Collines will match with red or white meat, either grilled or cooked in sauce.



Château Saint-Jean d'Aumières

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