

LE SAINT JEAN

GRAND VIN

IGP PAYS D'OC



LABEL

High Environmental Value Level 3 certification



GRAPE VARIETY

Pinot noir.



TERROIR

Clay limestone soils. The Saint Jean vines are located at 280m above sea level. The yield is low, around 20 hectolitres per hectare.



WINE MAKING

Preliminary maceration at 8°C for 5 days followed by controlled fermentation at 26°C, extraction through racking and returns.



TASTING NOTES

Elegant et powerful, strong structure in mouth, long and fresh with typical notes of red fruits, poached cherries, vanilla essence, smoke and game.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRINGS

Venison (pheasant, woodcock), cheese (Munster ou Epoisses).



LORGERIL FAMILY

