



Château Saint Jean d'Aumières – « Les Perles Noires » AOP Languedoc 2015



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

Château St-Jean d'Aumières' vineyard lies on the slopes overlooking the high-valley of Hérault gorges, upon the foothills of the Larzac area. That is where Syrah, Grenache and Carignan varieties reach perfect ripening to offer this smart, sleek vintage.

Vinification

The wine is put into vats and maintained at between 25 and 30°C. The extraction, performed via "remontage" (pumping over) and "delestage" (rack and return), is a gentle process that provides the wine with only the silkiest tannins. The wine matures in barrels so much so that it acquires its specific full body.

Blend

45% Grenache, 30% Syrah, 25% Carignan

Tasting notes

Syrah, Grenache, and Carignan varieties offer a harmonious combination, which endows this wine with a delicate nose, offering ripe fruit and a toasted fragrance perception. After a plain attack, one can enjoy a dense yet smooth taste.

Service

19 et 21°C.

Serving Suggestions

Enjoy Les Perles Noires with red or white meat, either grilled or cooked in sauce.



Château Saint-Jean d'Aumières

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