



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

IGP Pays d'OC 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

Château St-Jean d'Aumières' vineyard lies on the slopes overlooking the high-valley of Hérault gorges, upon the foothills of the Larzac area. Two plots of Viognier grape variety sitting around an old oak tree will be used to make a great white wine.

### Vinification Method

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

100% Viognier

### Tasting Notes

Its powerful nose releases exotic and citrus scents, and it will give a two-stage feel on the palate: first, a fresh, slightly acid sensation, and finally a delicious honey flavour.

### Service

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

### Serving Suggestions

L'Autodidacte 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

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