
Château Saint Jean Plan de Dieu 2017

CSPC# 764828

750mlx12

14.5% alc./vol.

Grape Variety

80% Grenache, 15% Syrah, 5% Carignan

Appellation

Côtes du Rhône Villages AOC

Website

<http://www.chateauneuf.dk/gigondas/en/gigen9.htm>

General Info

Located in the Travaillan commune to the east of Orange, the vineyard of Château Saint Jean covers the vast plateau of the Plan de Dieu, reputed as a wine-growing area since Roman times. This estate belonged to the Sérignan lords until the revolution. Bought in 1946 by the Meffre family, the estate originally covered 60 hectares and was expanded to its current size by clearing and planting another 80 hectares. On this terraced, gravelly soil, the blend of Grenache, Carignan and Syrah produces generous red wines, suitable for ageing; the white wines from white Grenache, Clairette, Roussanne and Bourboulenc are lively and fruity.

The Plan de Dieu appellation was awarded Côtes du Rhône Villages status in 2005. It produces only red wines, which tend to be full bodied, with intense red berry flavours and herbal aromas reminiscent of the surrounding 'garrigue'. Winemaking on the plain goes back to Medieval times though intensive bombing and mining of the area during WWII set production back considerably. Very much an appellation on the up.

Winemaker

Christian Meffre

Vintage

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

Back on this very technical vintage with great potential. 2017 began with a particularly dry and mild winter, resulting in a precocious vine. After a sudden drop in temperatures in the early spring with severe frost in several areas, temperatures rose again well above seasonal averages. The flowering was fast, with important and extensive shatter on Grenache and Carignan. The vineyard, however, remained very healthy. The summer was exceptionally hot and dry, leading to a very early start of harvest in mid-August. Harvest lasted until October 5 with ideal conditions, alternating hot days and cool nights.

Vineyards

Average age of vines: 35 years. The Old vines, over 50 years, constitute 15% of the vineyard 100% organic fertilisers and certified organic compost.

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Vinification/

Destemmed, 2-3-week vinification, pumping overs, steel & concrete vat raised 18 months, unfinned, filtered.

Maturation

Tasting Notes

2017 is a promising vintage of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential.

Intense red fruits. Full-bodied, ample, silky tannins. In the mouth, there is a very nice and tasty density. This wine is powerful with a spicy and very aromatic and spicy finish. It could be a Châteauneuf. Great drinking right now (2020) with a good 5 years ahead of it.

Serve with

CdR is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue. Also excellent on a spicy tartare and on a chocolate dessert.

Cellaring

Drink now to 2025

Scores/Awards

Gold Medal - Concours Général Agricole de Paris 2019

