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## Château Saint Jean Plan de Dieu 2012

CSPC# 764828

750mlx12

14.5% alc./vol.

### Grape Variety

65% Grenache, 24% Syrah, 11% Mourvedre

### 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, Rousane 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.

### Vintage

Unlike elsewhere in France, the 2012 vintage in the Rhône was very good, if not necessarily historic, but generally superior to the very respectable 2011 vintage, with most winemakers preferring the 2012s.

In contrast to this year, when most growers did not start picking until October, most vigneronns had finished harvesting in 2012 by the end of September. Generally, yields were down 10-20% across the board, but quality was good – comparisons have been made with excellent 2000 vintage – which yielded rounded, fruity wines of great elegance and charm. Much more successful than 2011. It was a low-acid year in both the northern and southern Rhône. Alcohols are roughly average, but volumes are down by up to 15% on 2011. Clement weather late in the season made for relaxed harvesting however, and vigneronns are optimistic about the results which seem to combine ripeness with some freshness.

### 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. 80% Grenache, 15% Syrah and 5% Carignan.

### Vinification/ Maturation

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

### Tasting Notes

This is an interesting Grenache-Syrah blend. If you're looking for fruit forward this is not for you. Very dry and heavy on the palate with big spice, tobacco tar and leathery notes. Tannins are very earthy like someone just threw dust on your tongue. Long finish that leaves a touch of cane sugar sweetness on your lips.

### Serve with

Perfect red for richer pork dishes, crock pot recipes and tomato-based seafood stews. Red meats, potages, and cheeses. Its bright and zesty character makes it a perfect companion for pizza, pasta, spicy stews and anything grilled. Also pair this with roast chicken or chicken mole dishes. We recommend serving red wines at 15°C (59°F). This can be achieved by opening the wine and putting it into the fridge 15 min. before serving it.

### Production

8,750 cases made

### Cellaring

Drink now to 2018

### Scores/Awards

**88 points** - James Molesworth, Wine Spectator - October 15, 2014

**Gold Medal** - Concours General Agricole Paris 2013

### Reviews

*"This has a soft, caressing feel, with silky yet lengthy structure carrying the raspberry confiture, crushed cherry and bergamot flavors. A light mesquite hint shades the finish. Drink now. 8,750 cases made."*

- JM, Wine Spectator

