
Château Saint Jean Plan de Dieu 2015

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.

Vintage

The 2015 vintage benefited of optimal weather conditions and promises an exceptional vintage, with an excellent ageing potential.

This year was characterized by a mild winter, a warm spring with normal rainfall, following by a hot and dry summer with some heat picks exceeded several times 37°C.

The mid-September storm allowed the vines to avoid a too much extended hydric stress and to mature the grapes to the perfect state. These favorable weather conditions allowed us to harvest very healthy grapes.

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

Château Saint-Jeans Villages wine from Plan de Dieu is made at 80% Grenache, 15% Syrah and 5% Carignan. The wine is stunningly dark and offers a deep, fruity bouquet of concentrated berry fruit with shades of blackcurrant, blackberry, orange peel, oriental spices and a touch of coconut. The taste is very generous and rich with lots of obese, sun-dried berries.

Serve with

The wine should be enjoyed by spacious glass two to eight years from the autumn year, like accompanying dishes with lamb, beef, game or strong poultry.

Cellaring

Drink now to 2018

Scores/Awards

Silver Medal - Concours General Agricole Paris 2016

