



## CHÂTEAU SAINT JEAN ORGANIC - PIMAYON ROSÉ



### Blend

Grenache (55%), Syrah (40%), Viognier (5%).



### Vinification

Temperature-controlled fermentation in stainless steel vats, pressing. Ageing in stainless steel vats, light filtering, ageing on the lees, regular bâtonnage (stirring up the lees), bouchon technique.



### Terroir

"Alpes Terroir" limestone & clay.



### Tasting

Colour: pinkish colour, pale, salmon coloured highlights.  
Nose : distinguished, expressive, heather aromas, yellow flowers aromas, tropical fruit aromas, grapefruit aromas, peach aromas, arômes de minéral.

Palate : tight, intense, tangy, lemon hints, mandarin orange hints, mango hints, mineral, light body, good intensity.



### Wine Pairing

For the aperitif, crab, Norway lobster, sea urchins, bouillabaisse, exotic & Indian food.



### Price Range

Medium

### ABOUT

Jean Guillaume & Constance, Family Estate since 1754.

\* 24ha North Aix-en-Provence, in the Alpes, organic vineyard, on the way to be Biodynamic.

\* Pure expression of the Land, the vine and intensely dedicated winemaker is Jean-Guillaume.

\* Awarded from prestigious guides or competitions: hachette, bettane & desseauve.

\* Guides: General Agricole, Vinalies Nationales, Decanter, competitions...