





# Château Saint Jean & Château Raspail, AOP Côtesdu-Rhône Villages Plan de Dieu, Red, 2017

AOC Côtes du Rhône Villages Plan de Dieu, Vallée du Rhône, France

Château Saint-Jean is owned by the well-respected Meffre family. His three children inherited their father's various châteaux and estates, and Château Saint-Jean and Château Raspail went to Gabriel's youngest son, Christian. He remains the manager, although it is now his own son, François, who runs the estates.

#### **PRESENTATION**

Château Saint-Jean covers around 140 hectares, with vineyards split between three appellations: Châteauneuf-du-Pape, Côtes-du-Rhône, and Côtes-du-Rhône Villages Plan de Dieu. François also still upholds his father's reputation for wonderful Gigondas at Château Raspail.

### WINEMAKING

No oak treatment, maturation in bottles.

#### **VARIETALS**

Grenache noir 74%, Syrah 22%, Mourvèdre 4%

## 14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does Age of vines: Does not contain egg or egg not contain milk or milk-based products.

#### **TECHNICAL DATA**

Production volume: No.

Surface area of the vineyard: No. ha Yield: Does not contain milk or milk-based products hL/ha

products years old

Dosage: Does not contain egg or egg products

Residual Sugar: Does not contain milk or milkbased products g/l

pH: No.

Tartaric acidity: Does not contain egg or egg

Volatile acidity: Does not contain milk or milk-

based products g/l Total acidity: No. g/l

SO2 libre: Does not contain egg or egg

products mg/L

SO2 total: Does not contain milk or milk-based

products mg/L

# SERVING

16°C/61°F

#### AGEING POTENTIAL

5 to 10 years

Mouthwatering blackberry and plum flavors are penetrating yet bright on the palate of this red blend made with 3/4 of Grenache. It's rich but not heavy in mouthfeel. Layers of thyme and wild mint as well as firm, persistent tannins lend nuance in this this satisfying wine.



# **FOOD PAIRINGS**

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.