



# Southern Rhône

BRUNOLAFON  
wine selection



## Château Saint Jean & Château Raspail, AOP Châteauneuf-du-Pape, Red

AOP Châteauneuf-du-Pape, 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.

### VINIFICATION

Aged in barrels (70%) and concrete vessels (30%) for 18 months

### VARIETALS

Grenache noir 84%, Syrah 10%, Mourvèdre 6%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16°C / 61°F

### AGEING POTENTIAL

Over 15 years

### TASTING

Cutting mineral tones lend vitality to ripe, concentrated blackberry and plum in this wine. Aged partially in new and used oak, it's richly textured but elegantly composed, finishing on meandering veins of smoke, anise and sage. Stunning already, it should improve through the next 20 years or so.

### FOOD PAIRINGS

With its full-bodied nature and high levels of tannin, Châteauneuf du Pape pairs well with many of the same foods as Bordeaux. This includes game dishes such as wild boar and most red meats, working well with beef and lamb.

However, unlike Bordeaux, it can pair with spicier meals due to its blend of Syrah. Rich, tomato based pasta can work great as well as hearty chilli con Carne, and beef bourguignon.

