



# DOMAINE SAINT JEAN DE L'ARBOUSIER

AOP Languedoc Grés de Montpellier  
Red

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located between Nîmes and Montpellier, Domaine Saint Jean de l'Arbousier is a former Templar estate dating back to 1235, perched on the heights of Castries. For four generations, the Viguier family has cultivated this 40-hectare vineyard, nestled within a 110-hectare estate of garrigue and strawberry trees. Thanks to clay-limestone soils and maritime influences, the red wines combine structure and finesse, while the whites reveal radiant minerality. Grenache and Syrah undergo long macerations to extract silky tannins and aromas of garrigue and sweet spices. Ageing in large oak vats and amphorae adds complexity without masking the fruit's freshness. A distinctive feature of the estate: a pioneering commitment to organic farming, certified since 2013, and wines with a bold Mediterranean identity, where the garrigue expresses itself in every cuvée.

## VARIETALS

Mourvèdre 80%, Grenache 20%

## LOCATION

Geographic location: between Nîmes and Montpellier, on the slopes of Castries. Soil and subsoil: red clay-limestone hillsides formed from Oligocene conglomerates.

## TERROIR

Red clay-limestone hillside soils formed from Oligocene conglomerates.

## IN THE VINEYARD

Quality approach: the estate is committed to sustainable development. Since April 2010, production has transitioned from integrated farming to certified organic agriculture. Short pruning and careful clone selection help limit yields (35 hl/ha). Frequent plowing avoids chemical weeding. In spring, high trellising improves leaf exposure, ensuring optimal photosynthesis and grape ripening. Copper and sulfur treatments are adapted to each situation, with interventions kept to a strict minimum. This environmentally respectful viticulture enhances grape quality and meets modern consumer expectations for food safety and sustainability.

## HARVEST

Green harvesting to select the finest bunches. Mechanical harvest.

## WINEMAKING

Long maceration. Fermentation under temperature control. Vinification by grape variety and plot.

## AGEING

Aged for several months in tank.

## SERVING

Serving Temperature 16 to 18°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

Deep red robe with purplish highlights. Complex nose of red fruits, spices, and licorice. On the palate, a beautiful balance of roundness and power.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



# DOMAINE SAINT JEAN DE L'ARBOUSIER

AOP Languedoc Grés de Montpellier  
Red

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## FOOD PAIRINGS

Perfect with truffle scrambled eggs, quail with grapes, duck curry with pineapple, farmhouse Saint-Nectaire cheese, chocolate fondue with winter fruits, or banana-filled crêpes on a bed of chocolate.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.