

# CUVÉE JEAN



**Grape variety :** 100 % viognier

**Terroir & cultivation:** Siliceous clay

***Organic wine, biodynamically cultivated vineyard***

Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

**Winemaking & aging:** Complete destemming.

Direct pressing. 20 days of fermentation in temperature-controlled stainless steel vats for 70%, with traditional aging in vats. The remaining 30% was vinified and matured in new barrels for six months.

Alcohol content of 14% vol. production 2000 bottles.

**Tasting notes:**

Straw yellow appearance with hints of platinum.

Complex wine with fresh notes of peach and exotic fruit.

On the palate, the wine seduces with a lively and generous opening. Fresh and fruity in the finish.

**Laying dow:** about 5 years.

**Food/wine pairings:**

Enjoyable as an aperitif or with grilled fish.

Serve at 10-12°C.

CHATEAU  
DE BASTET 