



Jean®

By JEAN LORON

Sharing and Authenticity

Varietal: Gamay Noir 85% ; up to 15% other varieties (including Syrah)

Gamay Noir vineyards: The vineyards are mainly planted on granite slopes located around Lyon, with East & Southeast exposures. Their roots are firmly anchored in granitic igneous rocks formed more than 320 million years ago, in the foothills of the Massif Central Hercynian.

Training: Goblet for vineyards on slopes; Cordon Royat for vines on plateaus.

Planting density average 7000 vines / hectare

Yield: 50 hl / ha, only 1kg / vine

Partially hand harvested.

Harvest date: 1st half of September 2015

Winemaking: The grapes are sorted in the vineyard and partially stemmed. Traditional vinification in temperature regulated vats between 20 and 30°C. Long maceration to gently extract the polyphenolic material, stainless steel and cement vats. Maturation on the fine lees and malolactic fermentation during aging. Storage tank temperature controlled and inert gas used to preserve the aromatic qualities of the Gamay grape.

Bottling with strict control of dissolved oxygen. Diam Closures to maintain the purity of the wine.

Tasting: Jean is adorned with a deep intense color, purple, garnet with purple tints. On the nose it has a touch of liquorice and spice and mineral quality, with a nice maturity of blackberry and blueberry.

The mouth is round with a pleasant sweetness. The balance is perfect. Easy access, Jean is full of freshness and leaves us with a very soft finish.

Distinctive characteristics: Jean Gamay Noir is distinguished by its spicy and aromatic mineral character, and its flexibility and roundness in the mouth.

Alcohol per volume: less than 13%

Residual sugar: less than 3 g / liter

Vin de France



www.vindejean.com

Route Nationale 6 - 71570 PONTANEVAUX (FRANCE) + 33 (0) 3 85 36 81 20

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