



Jean[®]

By JEAN LORON



Sharing and Authenticity

Varietal: Gamay Noir

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.

Wine-Making: Grapes from specific plots are selected for their perfect ripeness. This rosé is produced with direct pressing in an inert atmosphere to avoid any oxydation and to keep a fresh colour and must.

Bottling with strict control of dissolved oxygen. Diam Closures to retain the purity of aromas.

Tasting: Jean is a rosé of pleasure to share with friends. The nose is intense, offering the typical freshness of Gamay grape. It develops small red fruits aromas (redcurrant, raspberry) with a touch of blackcurrant and notes of white flowers such as accacia.

The mouth is refreshing, easy to drink and fruity.

Alcohol per volume: less than 13%

Residual sugar: less than 3 g / liter

Vin de France



www.vindejean.com

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