

DOMAINE ST JEAN DE BEBIAN



VINIFICATION

Philosophy : Vinification grape-variety by grape-variety.

Type of tanks : 17th Century stone tanks, carefully scalded before harvest time.

Fermenting : Slow and long maceration - 4/7 weeks depending on the type of grape, with regular pumping over of the must and punching of the cap in the fermenting vat. Temperature: around 30/32°C with peaks at 34/35°C.

Pressing : Pneumatic press since 1994. Elimination in the second wine of the juice that does not meet standards for the preparation of the 'Grand vin' (highest quality wine).

Malo-lactic fermentation : Since 1994, fermentation takes place in barrels for the syrah and mourvedre and in tanks for the other grape-varieties.

Conservation

Bébian is a wine which ages well and should be opened after at least 3 to 4 years to savour all its complexity. It continues to improve after that up to 8 to 10 years, or even as long as 12 to 15 years in the most excellent vintages. La Chapelle can be tasted younger: between 3 and 6 years.

The white wine reaches its peak between 2 and 6 years.

On the table

Advised temperature: 18°C

Best if decanted one or two hours before eating

Dishes: Bébian is an autumn and winter wine, to savour with strongly flavored but refined dishes:

- Game: Duck, pigeon, young partridge, half-roasted game, poultry cooked in wine sauce, hare or roe deer.
- Slow cooked meat or meat cooked with herbs de Provence, for example a stew with tomatoes, garlic, onions and black olives.
- Subtle exotic dishes, even with spices and chillis like tajine of pigeon (north african stew), Beijing Duck or caramel pork...

The Prieuré white wine, dense and smooth, is perfect with crustaceans and fish in spicy or creamy sauce, warm oysters, lobsters sauteed in oil with white wine, garlic and tomatoes, b... Its fullness makes it possible to drink with poultry or white meat, as well as with exotic re... tajine with candied lemon." ry or



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Prieuré de Saint Jean de Bébian white 2000

" The Prieuré Saint Jean de Bébian 2000 white is mediumly intense, with seductive perfumes of spice, pear, and of mineral. Rich and ample, oozing with fruit, it is slightly alcoholic and closed on the finish - which does not prevent it from being delicious. Mark 88/100" (Tasted in September 2001, one month after bottling) (La lettre de Robert Parker - march 2002)

"Floral and pear on the nose, with much aromatic delicatessen, white peach, hints of spice and aniseed. The palette is very fruity, with a presence of exotic fruit, pear, a good balance between "gras" and freshness, even if the style is more Mediterranean. Very successful. Mark 5 out of 5" (Pierre Casmayor, Guide Hubert 2002)

"The Prieuré Saint Jean de Bébian white, magnificently finished, is one of the most convincing from the region due to its fullness, its finesse et above all its beautiful balance. The 1999 shows a harmony of freshness and length. Mark 9/10" (Guide Bettane-Desseauve 2002)

Prieuré Saint Jean de Bébian red 2000

The 2000 vintage is showing itself to be at the same level as the others : superb generosity on the nose, crushed red fruits, with a touch of cooked fruits and a hint of violet. Lots of finesse and complexity which is confirmed by the palette. However, the wine is dense, closed and does not yet give its all on the palette. At this stage a good compromise between fruit and structure, with all its takes to have a great future. In magnum, in a good cellar, we're off for more than two decades !" (Gault et Millau, March 2002)

" A characteristic nose, with leather, the garrigue, hints of cooked fruits. A palette aromatic and well balanced, with hints of smoke and very expressive spice. Finish on already smooth tannins, pepper. A very south style, which is in keeping with the estates' tradition. Mark : 5/5, distinguished as "Tenor of the Year". (Pierre Casmayor, Guide Hubert 2002).

Chapelle de Bébian red 2000

Friend of Chantal Lecouty, " maître de chai " : The first nose expresses hints of red and black fruit (raspberries / blackberries) characteristic of syrah that dominates this wine. It then passes onto hints of spice and macerated fruit (prunes, cherries). On the palette, full bodied and fresh. Pleasant attack, with structure and good acidity which confers its highlights. The volume becomes more accentuated and the wine finishes with elegant tannins, marked by ripe fruit and " garrigue " herbs (thyme/laurel). In brief, a wine that combines young fruitfulness and rich constitution.

Chapelle de Bébian red 1999

" The first nose gives hints of animal (leather, wood), very characteristic of the mourvedre grape variety which dominates this wine. The second perfume is notes of spice and macerated fruit (plum, prunes, cherries). On the palette, dense and fresh. Soft attack, but with substance and good acidity which gives it good balance". (The Wine Observer)

Prieuré Saint Jean de Bébian red 1999

" The 1999 is made up from syrah, grenache, and mourvedre (the proportion of this last variety is only 5% in this vintage, the vines for this grape having been badly damaged by hail just before vintage). To drink within 3-5 years, it is medium deep ruby. This wine with perfume and aromas of blackberry, spice and red current is moderately intense, marvellously ample and dense, and bestowed with rich fruit with a hint of roasted meats. Mark : 88/100". (The Wine Advocate - Robert Parker, March 2002).

Prieuré de Saint Jean de Bébian rouge 1998

« Contrary to many Languedoc wines, which one needs to drink young in order to appreciate their young ripe fruit, Bébian constitutes firstly a good wine to lay down, which we would be wrong to drink too soon. In particular in this vintage, concentrated and elegant austerity reminds us of a "Las Cazes" Languedocien. The colour appears deep, the nose is still closed and the dense palette reveals an elegant length. Wait 5-10 years. Mark : 9 out of 10" (Les Carnets de Bettane/Desseauve, March 2002).

« A nose with hints of smoke, cooked fruits, leather, spices and hints of thyme/rosemary. The palette is dense, mineral, with well structured tannins, aromatic; the wine is still searching for its balance and is still marked by a hard finish. One must wait. Mark : 4,5 points out of 5 ». (Pierre Casamayor Guide Hubert 2001).

L'Autre Versant, red 2000

Once upon a time... there were 2 vineyards of old cabernet and merlot who found themselves amongst the Appellation vineyards of the Prieuré Saint Jean de Bébian. Planted by Alain Roux, the former owner of Bébian, these vines had been neglected for a long-time, to the extent that it required a few years of intensive work to revive them. This was achieved in the year 2000.

What should we do with these grapes ? For us it was unthinkable to add them to the blend of the Prieuré Saint Jean de Bébian. Firstly because the Prieuré above all is a Mediterranean wine and adding a bordelaise variety, seemed to us, to damage its "southern" integrity. Secondly because cabernets-merlots, even when produced on AOC soils are not allowed in the appellation Coteaux du Languedoc ".

The idea then came to us to vinify them apart and to propose a new wine. A wine radically different to the Prieuré " L'Autre Versant ".



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