



# PRIEURÉ SAINT JEAN DE BÉBIAN

## La Chapelle de Bébian Blanc

Bébian refers to Bebianus, the retired centurion who was granted these lands upon his retirement from the Roman legions in the 1st century CE. By this time Pliny the Elder had already written praise for the vineyards in the vicinity of Béziers, the Roman town closest to Bebianus' new estate. With the fall of the Roman Empire Bebianus' lands returned to obscurity until they were rediscovered by the Cistercians who built the priory church of Saint Jean in 1152 and began replanting the vineyards. Handed down from generation to generation, Bebian eventually came into the possession of Alain Roux who replanted many of the vines of the property sourcing the best massale selections of Syrah from Chave, Grenache from the Rayas and Mourvedre from Tempier. Alain also established the early reputation of Prieuré Saint Jean de Bébian with his iconoclastic wines and temperament.

Currently under the stewardship of Karen Turner, an enologist from Australia who came to Bébian in 2004, the wines from this estate are more elegant and winsome than ever. We are happy to have them back in our portfolio.

Named for the 12th century chapel on the property, La Chapelle Blanc is a blend of newer plantings of Grenache Blanc, Roussanne, Clairette and Viognier planted on the chalkier terroirs at Bebian. The Grenache Blanc, which comprises half of the blend is aged in tank while the remaining varieties are aged in neutral, 228L French oak barrels.

### ORIGIN

*France*

### APPELLATION

*Languedoc*

### SOIL

*Clay limestone, gravel, quartz*

### AGE OF VINES

*10-30*

### ELEVATION

*80 meters*

### VARIETIES

*Grenache Blanc, Roussanne, Clairette, Viognier*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, whole cluster pressing, Grenache fermented in stainless steel, the remainder fermented in neutral 228L French oak barrels*

### AGING

*5 months in tank and French oak barrels*



ERIC SOLOMON  
SELECTIONS