



PRIEURÉ SAINT JEAN DE BÉBIAN

Prieuré Saint Jean de Bébian Rouge

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, Bébian 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.

ORIGIN

France

APPELLATION

Pézenas

SOIL

Clay limestone, sand, gravel, volcanic basalt

AGE OF VINES

20-80

ELEVATION

80 meters

VARIETIES

Syrah, Grenache, Mourvedre

FARMING

Sustainable

FERMENTATION

Hand harvested, each variety vinified separately in concrete tanks or 18th century stone vats, 6-9 week maceration

AGING

12-18 months in 228L and 600L French oak barrels (1/3 new) for the Syrah and Mourvedre, Grenache in tank

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.

Prieuré Saint Jean de Bébian Rouge is one of the iconic wines of the Languedoc and the culmination of Alain Roux's vision for this estate's grand vin. It is sourced from vineyards he inherited as well as those he planted with budwood from some of the greatest estates in Southern France: Syrah from Chave, Grenache from Rayas and Mourvèdre from Tempier. The early ferocity of Alain's temperament and winemaking has been tamed and balanced by Karen Turner's more nuanced and moderate approach but the wine still retains all its personality. This wine is fermented in 18th century stone vats with a long maceration ranging from 6-9 weeks followed by aging for 12-18 months in tank for the Grenache, and 228L French oak barrels for the Syrah and Mourvèdre.

ACCOLADES

92 – 2013 Prieuré Saint Jean de Bébian Rouge – Wine Advocate



ERIC SOLOMON
SELECTIONS