

ABBAYE  
SAINTE-MARIE DE  
PIERREDON  
SAINT-RÉMY DE PROVENCE

*Abbaye Sainte-Marie De Pierredon*

Vespro 2018



**Appellation**

*IGP Alpilles - organic certification*

**Grape Varieties**

*50 % Cabernet-sauvignon, 50 % Syrah*

**Terroir**

*Clay-Limestone*

**Yield**

*35 hl/ha*

**Quantity**

*11 000 bottles available in 75 cl, Magnums et Jéroboams*

**Collecting**

*Destemming and crushing. One pumping over per day, fermentation with natural yeasts. Aged in low toast barrels for 24 months.*

**Winemaking**

*Destemming and crushing. One pumping over per day, fermentation with natural yeasts. Aged in low toast barrels for 24 months.*

**Tasting**

*The brilliant robe is of an intense red. The nose first expresses itself on subtly stewed red fruits, cherries or blackberries to then deliver aromas of olive and garrigue. The attack on the palate is greedy, both fresh and perfumed, then the power arrives with the "pepperiness" of the syrah and its silky finesse to finish on a roundness and surprising length in the mouth. A powerful, fresh wine with a slight touch of acidity that will make Vespro a wine that is both accessible from a young age and a wine to be kept.*

**Food Pairing**

*To be served with a rib of beef with Camargue salt, a confit of lamb, cuttlefish a la plancha or "pieds-paquets à la provençale".*

**Conservation**

*Great for ageing.*

**Alcoholic Degree**

*14.5%*