

Abbaye Sainte-Marie De Pierredon

Estravaganza 2022



Appellation

 $IGP\ Alpilles$ - $organic\ certification$

Grape Varieties

A rosé blend of 50% Grenache and 50% Rolle

Terroir

Clay and limestone

Yield

20 hl/ha

Quantity

100 bottles available in a wooden case of 3.

Collecting

The harvest is carried out at night, by hand in 20kg boxes - direct pressing.

Winemaking

This folly desired by the owner spent 12 months in new Jurassic oak barrels, cradled by an alcoholic fermentation without prior maceration.

Tasting

Brilliant colour with nice oaky and buttery notes.

Food Pairing

Spicy meals with seafood or with lamb.

Conservation

Up to 7 years.

Alcoholic Degree

13%