

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie de Pierredon

Prima Luce 2015



The right tone

Fresh and elegant.

A pure expression of the estate, to produce wines of conviviality.

First light of dawn.

Prima Luce is the first light of the morning, time for the day's first prayer. This Rolle-based blend, fermented and aged in barrels, offers aromas of ripe apricot, vanilla and pain d'épices. The very essence of well-rounded voluptuousness.

A Grand Blanc de Garde, of startling complexity.

Appellation *Vin de Pays de la Méditerranée*

Grape Variety *Rolle (100%)*

Region *Clay/limestone*

Yield *25 hl/h*

Quantity *1600*

Harvesting *In small 20 kg crates - sorted in the vineyard.*

Wine production

Light pressing (pneumatic press). Fermentation at low temperature to contain all the aromas (15/16°C). End of fermentation and maturing in new oak barrels (for approximately 9 months). Light fining process, with clarifying by natural sedimentation.

Tasting

Bright yellow colour with light golden tints. The nose is complex and produces a mixture of aromas like ripe apricot, vanilla and gingerbread. In the mouth the wine becomes full and mellow. The finish is voluptuous and lingering, and ends on a delicate grilled note coming from the barrel. A fabulous wine, with amazing balance for its 100% barrel maturation.

Ideal complements

Fish dishes with sauce or white meats. (Scallops grilled under a saffron cheese topping, veal cutlet...)

Storage *Ready for drinking now and for the next 10 years.*