

ABBAYE  
SAINTE-MARIE DE  
PIERREDON  
SAINT-RÉMY DE PROVENCE

*Abbaye Sainte-Marie De Pierredon*

Vespro 2017



**Appellation**

*Wine from regions of Alpilles produced with grape of organic agriculture*

**Grape Varieties**

*55 % Cabernet-sauvignon, 45 % Syrah*

**Terroir**

*Clay-Limestone*

**Yield**

*25 hl/ha*

**Quantity**

*20 000 bottles*

**Collecting**

*In crates of 20 kg - Selected at the vineyard*

**Winemaking**

*Mashing and pressing. Daily remontage, no sulfidation and natural yeast fermentation. 12 months ageing in barrique.*

**Tasting**

*The color is a brilliant and shiny red. The bouquet initially expresses itself with notes of roasted peppers and subsequently issues aromas of olive, thyme and rosemary. The beginning in the mouth is both fresh and perfumed, the power then comes up with the "peppery" accents and the silkiness of Syrah, to finish with a surprising and long lasting roundness. A powerful fresh wine, with an acidity that will make Vespro a wine that can be drunk from its early age and a reserve wine.*

**Food Pairing**

*To combine with "confite" lamb shank, seabass with grilled pepper and "confits" onions, Occitan-style pieds-paquets.*

**Conservation**

*Best before 10 years from current date.*