

Abbaye Sainte-Marie De Pierredon

Ultima Laude 2022



Appellation

IGP Alpilles - organic certification.

Grape Varieties

100% Rolle

Terroir

Clay and limestone

Yield

35 hl/ha

Quantity

4000 bottles

Collecting

Handpicked into little boxes of 20 kgs - Manual sorting in the vineyard.

Winemaking

One pumping over per day, fermentation with natural yeasts. 6 months in stainless steel vats, then bottled.

Tasting

Through its sparkling color, its floral nose and its beautiful smoothness, this wine is perfectly matched with a bass - fennel sauce. The Rolle brings volume and fatness, all of which is enhanced by the Sauvignon Blanc which brings more freshness. The pure expression of the grape and the varietal aromas.

Food Pairing

Serve as an aperitif or with fresh seafood.

Conservation

From today and up to 2 years.

Alcoholic Degree

12.5%