

## *Abbaye Sainte-Marie De Pierredon* Initium 2020



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

Grape Varieties 100 % Merlot.

Terroir Clay-Limestone

Yield 35 hl/ha

Quantity 6000 bottles

Collecting In cases of 20 kg- Selected at the vineyard

## Winemaking

Premature harvest, by night to respect the typicity of the grape. Soft pressing, natural yeast fermentation during 10 days with daily remontage. Ageing during 12 month, 2/3 in barrique and 1/3 in stainless steel.

## Tasting

The color is ruby, the nose black fruits, "garrigue" (Thyme, Rosemary). The mouth is fresh and round with a silky structure. Persistant aromas of cocoa, a nice long lasting roundness and a promising reserve wine.

Food Pairing To combine with game, farmhouse pâté, delicatessen.

Conservation From current date to the 10 years to come.

Alcoholic Degree

www.abbayedepierredon.fr