

Abbaye Sainte-Marie De Pierredon

Naturalis 2023



Appellation

 $IGP\ Alpilles$ - orgacic certification

Grape Varieties

100% Syrah

Terroir

Clay and limestone

Yield

25 hl/ha

Quantity

300 bottles available

Collecting

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

Winemaking

Destemming and crushing. One pumping over per day, fermentation with natural yeasts. Aged in Italian amphorae for 12 months. Without added sulfur. Natural wine.

Tasting

The brilliant robe of an intense red. The nose expresses itself at first on red fruits subtly stewed, the syrah in its youth on nice fruits, leather, tapenade and spices aromas.

Food Pairing

To be served with a chicken basquaise or a schnitzel milanese style.

Conservation

To be drunk during the year.

Alcoholic Degree

14%