

Abbaye Sainte-Marie De Pierredon Estravaganza 2022



Appellation IGP Alpilles - organic certification

Grape Varieties A rosé blend of 50% Grenache and 50% Rolle

Terroir Clay and limestone

Yield 20 hl/ha

Quantity 100 bottles available in a wooden case of 3.

Collecting The harvest is carried out at night, by hand in 20kg boxes - direct pressing.

Winemaking This folly desired by the owner spent 12 months in new Jurassic oak barrels, cradled by an alcoholic fermentation without prior maceration. Sulfites: 70mg/l.

Tasting Brilliant colour with nice oaky and buttery notes.

Food Pairing Spicy meals with seafood or with lamb.

Conservation Up to 7 years.

Alcoholic Degree 13%

www.abbayedepierredon.fr