

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Ultima Laude 2023



Appellation

IGP Alpilles - organic certification.

Grape Varieties

95% Rolle and 5% Sauvignon

Terroir

Clay and limestone

Yield

35 hl/ha

Quantity

10 000 bottles of 75 cl and 1 000 bottles of 150 cl

Collecting

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

Winemaking

*Fermentation: 1/2 in stainless steel vats, 1/2 in oak barrels with natural yeasts.
Aging: 9 months in oak barrels. Sulfites: 99mg/l.*

Tasting

Clear, slightly golden color, the nose is expressive, complex with notes of pastries (brioche) and genet-type flowers. On the palate the wine is well balanced: slightly acidic attack but nice roundness on the finish: this comes from the Rolle blend with 5% Sauvignon. The aromatic notes are elegant with notes of roasted dried fruits (almond, hazelnut) Beautiful complexity of this vintage with promising aging for patient tasters.

Food Pairing

On a pretty seafood platter or beautiful grilled white fish.

Conservation

Up to 7 years.

Alcoholic Degree

12.5%