

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Vespro 2020



Appellation

IGP Alpilles - organic certification

Grape Varieties

50 % Cabernet-sauvignon, 50 % Syrah

Terroir

Clay-Limestone

Yield

35 hl/ha

Quantity

11 000 bottles available in 75 cl, Magnums et Jéroboams

Collecting

In crates of 20 kg- selected at the vineyard.

Winemaking

Destemming and crushing. One pumping over per day, fermentation with natural yeasts. Aged in low toast barrels for 24 months. Sulfites: 79 mg/l.

Tasting

The brilliant robe is of an intense red. The nose first expresses itself on subtly stewed red fruits, cherries or blackberries to then deliver aromas of olive and garrigue. The attack on the palate is greedy, both fresh and perfumed, then the power arrives with the "pepperness" of the syrah and its silky finesse to finish on a roundness and surprising length in the mouth. A powerful, fresh wine with a slight touch of acidity that will make Vespro a wine that is both accessible from a young age and a wine to be kept.

Food Pairing

To be served with a rib of beef with Camargue salt, a confit of lamb, cuttlefish a la plancha or "pieds-paquets à la provençale".

Conservation

Great for ageing.

Alcoholic Degree

14.5%