

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Initium 2021



Appellation

Wine from regions of Alpilles produced with grape of organic agriculture

Grape Varieties

100 % Merlot.

Terroir

Clay-Limestone

Yield

35 hl/ha

Quantity

4000 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. Sulfites: 55mg/l.

Tasting

Ruby color, the nose is fragrant with fine aromas of black pepper, smoke and garrigue. The palate is silky and balanced by a beautiful liveliness, aromas of cherry, black olive, cedar and black pepper supported by fine and structured tannins make its an outstanding southern wine with immense aging potential.

Food Pairing

Serve with shredded hare in sauce, matured rib of beef and rosemary butter, leg of lamb with olives, roasted woodcock with bacon.

Conservation

Great wine to keep

Alcoholic Degree

14.5%