

## *Abbaye Sainte-Marie De Pierredon* Donna Rosa 2024



Appellation IGP Alpilles - organic certification

Grape Varieties Syrah, Grenache, Rolle et Cinsault

Terroir Clay and limestone

Yield 35 hl/ha

Quantity 6700 bottles produced

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

## Winemaking

Direct pressing, night harvest to keep the grain fresh, natural yeast fermentation, slow at low temperature for 15 days.

## Tasting

Very pretty pink color, very pale, crystalline, pure. The nose is fine and marked by aromas of wild strawberries, citrus fruits and small red fruits. The palate is elegant and both mineral and delicious. Well balanced for persistent freshness and a long and delicate finish.

## Food Pairing

To be served with grilled meat or fish, mixed salads, or simply as an appetizer with Provencal specialties: tapenades, poichichade, eggplant caviar...

Conservation From today and up to 1 year.

Alcoholic Degree 12.5%

www.abbayedepierredon.fr