

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Luna Plena 2024



Appellation

IGP Alpilles from organically grown grapes.

Grape Varieties

100% White Sauvignon

Terroir

Clay-limestone

Yield

25 hl/ha

Quantity

3700 bottles produced

Collecting

In 20 kg box, manual collection.

Winemaking

Direct pressing, fermentation with natural yeasts. 6 months in stainless steel tank then bottled.

Tasting

An aromatic and complex "Mediterranean" style Sauvignon with exotic notes such as passion fruit and white-fleshed fruit such as vine peach, the palate is ample and balanced, supported by an impressive freshness, the finish is marked by slight bitterness and great length.

Food Pairing

Very nice wine to enjoy as an aperitif with various tapas based on seafood and Provençal products. Superb with white-fleshed fish ceviches, plancha-grilled fish with a drizzle of Pierredon olive oil or even pretty cheeses, tome de brebis style.

Conservation

To be consumed within 3 years.

Alcoholic Degree

12.5%