

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Naturalis 2024



Appellation

IGP Alpilles - organic certification

Grape Varieties

100% Syrah

Terroir

Clay and limestone

Yield

25 hl/ha

Quantity

1 500 bottles

Collecting

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

Winemaking

Destemming and crushing. One pumping over per day, fermentation with natural yeasts. Aged in Italian amphorae for 9 months. Without added sulfur. Natural wine. Sulfites: <7mg

Tasting

This vintage is obtained with a selection of SYRAH, vinified without sulfite. The aim is to produce a vintage intended for marketing within the year. The color is purple with vermilion reflections. The nose is very expressive, flattering with fresh fruit: strawberry and red fruit compote (cherry, strawberry). The attack on the palate is tangy which reinforces the notes of tangy red fruits (redcurrant), the tannins are discreet and velvety. Very pretty expressive wine to be enjoyed young while waiting for the Vespro and Initium...

Food Pairing

From the aperitif, on nice grilled dishes such as Maussane lamb chops.

Conservation

To be drunk during the year.

Alcoholic Degree

13%