

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Ultima Laude 2024



Appellation

IGP Alpilles - organic certification.

Grape Varieties

95% Rolle and 5% Sauvignon

Terroir

Clay and limestone

Yield

35 hl/ha

Quantity

6 500 bottles of 75 cl

Collecting

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

Winemaking

*Fermentation: 1/2 in stainless steel vats, 1/2 in oak barrels with natural yeasts.
Aging: 9 months in oak barrels. Sulfites: 99mg/l.*

Tasting

Lightly golden in color, the nose is expressive, complex with notes of pastry (brioche) and flowers such as broom. On the palate the wine is well balanced marked by a lively attack with a beautiful roundness. We distinguish elegant notes of grilled dried fruits (almond, hazelnut) and exotic fruits such as passion fruit, a beautiful complexity for this cuvée which can be tasted in its youth or after aging for a few years.

Food Pairing

On a pretty seafood platter or beautiful grilled white fish.

Conservation

Up to 7 years.

Alcoholic Degree

13%