

ABBAYE  
SAINTE-MARIE DE  
PIERREDON  
SAINT-RÉMY DE PROVENCE

*Abbaye Sainte-Marie De Pierredon*

Vespro 2021



**Appellation**

*IGP Alpilles - organic certification*

**Grape Varieties**

*50 % Cabernet-sauvignon, 50 % Syrah*

**Terroir**

*Clay-Limestone*

**Yield**

*35 hl/ha*

**Quantity**

*8 000 bottles available in 75 cl, Magnums et Jéroboams*

**Collecting**

*In crates of 20 kg- selected at the vineyard.*

**Winemaking**

*Destemming and crushing. One pumping over per day, fermentation with natural yeasts. Aged in low toast barrels for 24 months. Sulfites: 79 mg/l.*

**Tasting**

*The brilliant color is an intense red. The nose initially expresses itself on subtly stewed red fruits, cherries and blackberries; to then deliver aromas of olive and garrigue. The attack on the palate is delicious, both fresh and fragrant, the power then arrives with the "peppery" of the Syrah and its silky finesse to finish on a surprising roundness and length on the palate. A powerful, fresh wine with a slight hint of acidity that will make Vespro a wine both accessible from a young age and a wine for laying down.*

**Food Pairing**

*To be served with a rib of beef with Camargue salt, a confit of lamb, cuttlefish a la plancha or "pieds-paquets à la provençale".*

**Conservation**

*Great for ageing.*

**Alcoholic Degree**

*14.5%*