

ABBAYE  
SAINTE-MARIE DE  
PIERREDON  
SAINT-RÉMY DE PROVENCE

*Abbaye Sainte-Marie De Pierredon*

Naturalis 2025



**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%*