

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Vespro 2022



Appellation

IGP Alpilles - organic certification

Grape Varieties

50 % Cabernet-sauvignon, 50 % Syrah

Terroir

Clay-Limestone

Yield

35 hl/ha

Quantity

8 500 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%