ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Initium 2022



Appellation
Wine from regions of Alpilles produced with grape of organic agriculture

Grape Varieties
100 % Merlot.

Terroir
Clay-Limestone

Yield
35 hl/ha

Quantity
4000 bottles

Collecting
In cases of 20 kg- Selected at the vineyard

Winemaking
Premature harvest, by night to respect the typicity of the grape. Soft pressing, natural yeast fermentation during 10 days with daily remontage. Ageing during 12 month, 2/3 in barrique and 1/3 in stainless steel. Sulfites: 55mg/l.

Tasting
Ruby color, the nose is fragrant with fine aromas of black pepper, smoke and garrigue. The palate is silky and balanced by a beautiful liveliness, aromas of cherry, black olive, cedar and black pepper supported by fine and structured tannins make its an outstanding southern wine with immense aging potential.

Food Pairing
Serve with shredded hare in sauce, matured rib of beef and rosemary butter, leg of lamb with olives, roasted woodcock with bacon.

Conservation
Great wine to keep

Alcoholic Degree
14.5%