

# Abbaye Sainte-Marie De Pierredon

## Estravaganza 2018



## Appellation

 $IGP\ Alpilles$  -  $organic\ certification$ 

## Grape Varieties

A rosé blend of 50% Grenache and 50% Rolle

#### Terroir

Argilo-calcaire

#### Yield

20 hl/ha

## Quantity

Limited to 350 magnums, each piece is numbered and accompanied by a wooden case.

## Collecting

The harvest is carried out at night, by hand in 20kg boxes - direct pressing.

#### Winemaking

This folly desired by the owner spent 12 months in new Jurassic oak barrels, cradled by an alcoholic fermentation without prior maceration.

#### Tasting

Brilliant colour with nice oaky and buttery notes.

### Food Pairing

Spicy meals with seafood or with lamb.

## Conservation

Up to 7 years.

### Alcoholic Degree

13%