

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie De Pierredon

Initium 2017



Appellation

Wine from regions of Alpilles produced with grape of organic agriculture

Grape Varieties

100 % Merlot.

Terroir

Clay-Limestone

Yield

35 hl/ha

Quantity

6000 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.

Tasting

The color is ruby, the nose black fruits, "garrigue" (Thyme, Rosemary). The mouth is fresh and round with a silky structure. Persistent aromas of cocoa, a nice long lasting roundness and a promising reserve wine.

Food Pairing

To combine with game, farmhouse pâté, delicatessen.

Conservation

From current date to the 10 years to come.