

Abbaye Sainte-Marie De Pierredon

Vespro 2016



Appellation

Wine from regions of Alpilles produced with grape of organic agriculture

Grape Varieties

55 % Cabernet-sauvignon, 45 % Syrah

Terroir

Clay-Limestone

Yield

25 hl/ha

Quantity

20 000 bottles

Collecting

In crates of 20 kg - Selected at the vineyard

Winemaking

Mashing and pressing. Daily remontage, no sulfidation and natural yeast fermentation. 12 months ageing in barrique. Sulfites: 92mg/l.

Tasting

The color is a brillant and shiny red. The bouquet initially expresses itself with notes of roasted peppers and subsequently issues aromas of olive, thyme and rosemary. The palate is fresh and intense, balance by the silkiness of the syrah and deep aromas of pepper and olive. The finish is long and delicate. A powerful fresh wine, with an acidity that will make Vespro a wine that can be drunk from its early age and a reserve wine.

Food Pairing

To combine with "confite" lamb shank, seabass with grilled pepper and "confits" onions, Occitan-style pieds-paquets.

Conservation

Best before 10 years from current date.

Alcoholic Degree

13.5%