

ABBAYE  
SAINTE-MARIE DE  
PIERREDON  
SAINT-RÉMY DE PROVENCE

*Abbaye Sainte-Marie De Pierredon*

Initium 2018



**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.*

**Alcoholic Degree**

*14.5%*