

## *Abbaye Sainte-Marie De Pierredon* Estravaganza 2020



Appellation IGP Alpilles - organic certification

Grape Varieties A rosé blend of 50% Grenache and 50% Rolle

Terroir Clay and limestone

Yield 20 hl/ha

Quantity 100 bottles available in a wooden case of 3.

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%

www.abbayedepierredon.fr