

ABBAYE
SAINTE-MARIE DE
PIERREDON
SAINT-RÉMY DE PROVENCE

Abbaye Sainte-Marie de Pierredon

Vespro



Cerimonial

Ritual of blending for this cuvée Vespro in which the Cabernet Sauvignon freshness lively combines with the silkiness and the spices of Syrah. Structured, complex, with delicate and well fused tannins, Vespro will charm lovers of « southern » wines in which the guarrigue aromas immediately remind us our amazing Alpilles.

Appellation

Wine from regions of Alpilles produced with grape of organic agriculture

Grape Variety 55 % Cabernet-sauvignon, 45 % Syrah

Region Clay-Limestone

Yield 25 hl/ha

Quantity 20 000 bottles

Harvesting In crates of 20 kg - Selected at the vineyard

Wine production

Mashing and pressing. Daily remontage, no sulfidation and natural yeast fermentation. 12 months ageing in barrique.

Tasting

The color is a brilliant and shiny red. The bouquet initially expresses itself with notes of roasted peppers and subsequently issues aromas of olive, thyme and rosemary. The beginning in the mouth is both fresh and perfumed, the power then comes up with the "peppery" accents and the silkiness of Syrah, to finish with a surprising and long lasting roundness. 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.

Ideal complements

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

Storage Best before 10 years from current date.

