

## LANGUEDOC-ROUSSILLION

### CUVÉE DE PIERRE

### CLOS SAINT GEORGES

Appellation	Côtes du Roussillon les Aspres
Type of wine	Red wine
Grape varieties	Syrah 73 % + Grenache noir 22 % + Carignan 5 %
Soil	Argilo-siliceous, very stony of Quaternary age
Age of the vines	25 years old
Yearly prod.	41 hl/Ha
Harvest	Manual and selective sorting
Vinification	Destemed. Separated maceration: grenache noir + carignan and syrah. Rigorous temperature control at 25-26°. Devating after 21 days. Racking with aeration at the end of malolactic fermentation process. Maturing for 12 months. Bottling at the property in traditional bottles. Preservation in a 17° winery.
Drink tips	Good ageing capacity, taste with meats, poultry, game and cheese. Drink at 16°C.
Tasting	Deep robe, garnet-red lights & specific nose of kernel fruits and black olives. Harmonious and balanced mouth. Powerful and charming wine, symbol of its terroir
Awards	- Guide Gilbert Gaillard 2010: 86/100

