

Château Saint Pierre Red

TERROIR

Overlooking the Mediterranean Sea from 40m, in the middle of the scrubland surrounded by a cirque of cliffs, the Château Saint Pierre enjoys an exceptional climate thanks to very strong sunshine and a maritime influence which tempers the semi-arid summer heat. The plots are planted on clay-limestone Cretaceous soils with a presence of pebbles on the foothills of the cliffs. The vineyard has two types of terroir, one facing east and fully receiving maritime freshness for optimal ripening of the berries, the other facing south for intense and structured wines. The vines are grown in cordon de royat and guyot simple depending on the grape varieties and the plots.

VINIFICATION AND BLENDING

The grapes are picked at maturity after tasting the berries according to the plots and grape varieties. The grapes are isolated, sorted, destemmed and vinified in stainless steel and cement vats after crushing.

Very careful work with a minimum of intervention reveals all the freshness and minerality of this wonderful terroir renowned for several millennia.

Blend : Grenache Noir – Syrah – Mourvèdre – Carignan

TASTING NOTES

The nose is fine and fresh with notes of garrigue. The mouth reveals a beautiful freshness, aromas of black fruits, slightly smoked liquorice..

FOOD & WINE PAIRING

To be enjoyed with grilled meats as well as cold cuts and chocolate desserts

Service: between 16 ° C and 18 ° C by opening the bottle half an hour before drinking it without decanting it.



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