

Château Saint Pierre White

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 grape varieties. The best plots of southern grapes are isolated, sorted, destemmed and vinified in stainless steel vats after settling by flotation.

The wines are then stirred for two months.

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

Blend : Bourboulenc - Grenache Blanc - Roussanne - Marsanne

TASTING NOTES

The nose is fine and fresh with citrus notes. The mouth reveals an exceptional freshness with a beautiful minerality, aromas of exotic fruits and citrus fruits ending with a salinity characteristic of the La Clape cru.

FOOD & WINE PAIRING

To be enjoyed with seafood, grilled fish and hard cheeses.

Serving temperature: 12-14 ° C



DEPUIS 1826