

AOP Pic Saint Loup 2024



ORIGINS & TERROIRS

Syrah, Mourvèdre, Grenache

Appellation: AOP Pic Saint Loup

Label: Organic wine - Certified by Ecocert

Yield: 30 hl/ha

The vineyard is located on clay-limestone soil in the heart of the Pic Saint Loup appellation area. 30 km north of Montpellier, it benefits from a climate more subject to rainfall than the rest of Languedoc and is characterized by strong temperature variations between day and night during summer. This microclimate provides the typical freshness of this terroir.



WINEMAKING & AGING

Destemmed and sorted harvest, traditional vinification with temperature control. Wine process by pumping over and punching down, three-week vatting. Ageing in tanks. Fining : No.

Filtration: Tangential.



TASTING NOTES

ELEGANCE & DELICACY



16-18°C



Deep garnet red color



Expressive, evoking spices, garrigue, black olive and violet



Fresh, balanced, blackcurrant and cocoa notes, silky tannic structure



FOOD & WINE PAIRING

Grilled Aubrac beef rib seasoned with Herbes de Provence.

The Vegan touch: Eggplant caviar with black garlic.

Bottle 75cl: Burgundy Type - Item Code: 828

Case: 6 bottles

Pallet: Europe / 570 bottles / 5 ranks x 19 cases

EAN Bottle: 3380330005324 - EAN Case: 3380330005331



JACQUES FRELIN

FR200962_01GJXW

CONTAINS SULPHITES - SUITABLE FOR VEGANS