

# AOP Pic Saint Loup 2023



## ORIGINS & TERROIRS

**Syrah, Grenache, Cinsault**

**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



*Saint-Loup*



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS