

PIC-SAINT-LOUP
LE PIC

The nose is very expressive. Notes of eucalyptus, mint and liquorice dominate initially and are slowly replaced by cinnamon and juniper in a perfect harmony. The mouth, first very fresh, tightens a bit. The sensation of perfect balance between fineness of the tannins, red fruits and spices give this wine a character and a personality that is directly connected to its biodynamic origin.

FICHE TECHNIQUE

Appellation
Pic Saint Loup AOP Coteaux du Languedoc

Millésime
2010

Cépages
Syrah (40%), Grenache (30%), Mourvèdre (20%) et Carignan (10%)

Production
20 Hl/Ha

Degré
14 % vol

Terroir
70 % schists + 30 % clay & limestone

Vinification
Manual harvest on September 8, 2010. Vines are conducted biodynamically. Vinification by terroir and varietal before blending.

Élevage
Ageing in 2000L oak casks during two years. Bottling was performed on October 16, 2012. No filtration, only 1g of SO2.

PALMARÈS

Jancis Robinson 2016
Vertical Tasting on the 11th of April 2016 by Tamlyn Currin : 17/20

Jancis Robinson
Dégustation Juillet 2013 : 16+/20

PRESSE

Gourmet Traveller (Australie) - 05/2014

Grape Observer - 16.03.2014 - 03/2014

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