

## CRÉATEURS DE GRANDS VINS

en Languedoc-Roussillon



# PIC-SAINT-LOUP

## LE PIC

Always that same expressivity on the nose as with previous vintages. Multiple aromas, such as juniper, pink grapefruit, red fruit and spices surprise on the first nose. After swirling in the glass, we find menthol-like notes appear, accompanied with the fragrance of sap and humous. The palate is mouth-filling, frank and full of tension, with fine, silky tannins. Lovely amplitude, with great balance between power and freshness. Within this stunning aromatic palette we can distinguish small fruit such as Morello cherry and black cherry, but also citrus fruit, spices and a pleasing light touch of bitterness on the finish. A wine of great elegance and personality, worthy of its biodynamic origins.

#### **FICHE TECHNIQUE**

#### **Appellation**

Pic Saint Loup

#### Millésime

2015

#### Cépages

25% Syrah, 20% Grenache, 20% Mourvèdre, 20% Cinsault, 15~% Carignan (40 year-old vines).

All vines are farmed according to biodynamic principles.

#### Rendement

20 HL / Ha

#### Degré

14 % alc./vol

#### Terroir

Hard and soft limestone, conglomerate, dolomite rock, marl.

#### Vinification

Grapes harvested by hand in small crates on September 10, 2015 at optimum ripeness, then transported to the winery in vibrating trailers. After destemming, 30% of the fruit is crushed, with the remainder used for semi carbonic maceration; grapes are vinified separately by variety and parcel. Fermentation takes place with natural yeasts, with pumping over at the onset of alcoholic fermentation, followed by punching down through to the end of the time in tank (20 days in concrete tanks, at 25°C). Maceration lasted three weeks this vintage.

#### Élevage

12 months in a 2000-litre wooden cask, with some wine put into barrel for a year. No filtration; minimal use of sulphur, to prevent oxidation during bottling.



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## **RÉCOMPENSES**

# Jancis Robinson 08/03/2018

16/20 Lots of cumin - scented, sumptuous red fruit and sage and laurel