



LES GRENACHES DE PIERRE CHÂTEAUNEUF DU PAPE

Les vignes sont issues des quartiers de sables purs de la Crau et du lieu dit de Pignan. Pierre, notre père, a toujours été dévoué à ses parcelles de Grenaches centenaires.

Cette cuvée est un hommage à sa passion et à ce cépage emblématique de Châteauneuf-du-Pape.

BLEND:

100% century-old Grenache.

SOILS:

Sand.

VINIFICATION:

We destem 100% of the harvest. Our extraction methods are gentle, with fermentation lasting around three weeks to a month in concrete vats, with chilling during the first few days. The juices are then temperature-controlled at around 28°C.

AGEING:

The wine is aged in concrete vats for around 18 months. In order to preserve the intensity of their aromas, our wines are neither filtered nor fined.

