

AOC Pic St-Loup 2017 CHATEAU LA ROQUE

The work of the vineyard is based exclusively on the principles of biodynamics, in order to preserve the quality of the soil and promote a quality production, respectful of life. The process was initiated in 2004 and we can claim the labels Organic Agriculture and Demeter since the 2011 harvest.

TERROIR

Clay-Limestone soil

WINEMAKING

Vinified in traditional and maceration for about 30 days before racking. After a 12-month aging in vats, the wine is bottled without filtration.

GRAPE VARIETY

50% Syrah, 40% Grenache, 10% Mourvèdre

ALCOHOL

13%

SERVICE TEMPERATURE

16-18°C

TASTING NOTES

The mouth feel reveals notes of black cherry and blackberry. Long and persistent finish.

FOOD PAIRING

Perfect accompaniment to a tournedos, a grilled red meat, a farm pigeon roasted with figs or a steak Charolais Norman sauce.

