

DEPUIS 1898

CAVES
SAINT-PIERRE

découverte



ALTHOUGH THE AOC WAS ATTRIBUTED TO THE CÔTES DU LUBERON WINES IN 1988, THE VINE IMPLANTATION IN THE REGION DATES BACK TO THE ANTIQUITY. IN FACT, THE ROMANS PLANTED THE VINES ESPECIALLY IN THE PAYS D'AIGUES; THEN DURING THE MIDDLES AGES AND THE RENAISSANCE, THE WINE DOMAINS COVERED ALL THE LUBERON.

TERROIR:

THE VINES ARE SITUATED ON A CLAYEY AND CHALKY SOIL, AT THE SOUTH OF THE CHALKY LUBERON MASSIF.

GRAPES VARIETIES:

GRENACHE – SYRAH – CINSULT

MATURING:

THE GRAPES VARIETIES BENEFIT FROM A TRADITIONAL VINIFICATION WITH FREQUENT PUMPING-OVER. THE CLIMATE COOLER THAN IN THE RHONE VALLEY WITH FRESH NIGHTS GIVES VERY FRUITY WINES.

TASTING:

THIS CÔTES DU LUBERON, WITH ITS RUBY RED COLOUR, PRESENTS A SPICY NOSE. THE MOUTH IS ROUND AND SUPPLE. STRUCTURED AND GENEROUS, IT WILL SURPRISE THANKS TO THE FRESHNESS WHICH PUTS IN LIGHT THE FRUITY AROMAS IT CONCEALS.

AGEING:

1 TO 3 YEARS

SERVING:

17°

Bouteille 75cl	Carton de 6 bouteilles		Palette Europe					
	Poids kg	Dim (cm) LxIxh	Nb de bouteilles	Nb de cartons	Nb de Lits	Nb de Cartons / lit	Poids Kg	Dim (cm) LxIxh
Bourgogne Tradition	8.12	25.5x17.2x30.8	630	105	5	21	853	120x80x165