

DEPUIS 1898

CAVES
SAINT-PIERRE

découverte



THE FIRST TRICASTIN VINE STOCKS WERE PLANTED AT THE 5TH CENTURY BEFORE JC. THE REGION WAS DEVELOPED BY THE ROMANS AND BECAME ONE OF THE RICHEST WINE GROWING POLE OF THE ANTIC AND MEDIEVAL GAULLE, ESPECIALLY THANKS TO THE RHONE, PRECIOUS WAY OF COMMUNICATION AND TRANSPORT.

TERROIR:

THE VINES ARE SITUATED ON A STONY SOIL AND CHALKY SLOPES.

GRAPES VARIETIES:

GRENACHE – SYRAH

MATURING:

BENEFITING FROM A TRADITIONAL VINIFICATION, THE GRAPES ARE MATURED IN CASKS DURING 3 TO 4 WEEKS.

TASTING:

THIS COTEAUX DU TRICASTIN, WITH ITS BEAUTIFUL PURPLE REFLECTS, REVEALS TO THE NOSE A RED AND COOKED FRUITS AROMA, AS WELL AS A VERY PLEASANT FRESHNESS SENSATION. IT IS RICH AND WELL-BALANCED ON THE PALATE, WITH SILKY TANNINS. THE SPICY NOTES DEVELOPED IN THE MOUTH GIVE TO THE WINE ALL ITS PERSONALITY.

AGEING:

2 TO 3 YEARS

SERVING:

18°

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