

DEPUIS 1898

CAVES
SAINT-PIERRE



PREFERENCE



Côtes-du-Rhône



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, climatic area and their position on clay limestone ground. This ground has the particularity to offer the vines a constant water alimentation and to deliver at night the warmth stocked in the stones during the day.

Vinification

The grapes were separated from the bunches before being crushed, and the extraction techniques and pumping over ensured that the finest elements were extracted nobles. The wines were carefully matured in our storehouses, in vats to give them the best preparation for bottling and to enhance the quality of their flavour.

Blending

This Côtes du Rhône is produced from a blend of Grenache, which gives the wine fullness and elegance, Syrah for its complex aromatic pallet and Cinsault which gives the wine its extreme delicateness.

Tasting

Tasting reveals this to be a fine dark red wine, developing a pleasant mixture of fresh fruit aromas, toasty in the middle, with a caramel and mocha finish. Smooth tannins and a freshness on the palate make this Côtes du Rhône our Preference.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Traditional Burgundy	8.12	25.5x17.2x30.8	630	105	5	21	853	120x80x165