



Domaine La Blaque Pierrevert Rouge

Cassis, crunchy cherry and black licorice and spice notes in this juicy and rustic red from Provence.

VARIETIES: 90% Syrah / 10% Grenache

CLASSIFICATION: Pierrevert AOC

VINEYARDS: South-east facing hillside vineyards surrounding the domaine.

VINEYARD SOILS: Clay-limestone under white rolled pebbles

VINE AGE: 20 years

FARMING: Organic

WINEMAKING: 100% Destemmed. Partial stainless steel fermentation via native yeasts for 15-20 days. Partial carbonic maceration for 15-20 days. Wines blended.

AGING: Stainless Steel + used French oak (barrique) for 12 months

