



Cuvée « Lou Perdigaou »

Appellation IGP Vaucluse

Colour Red

Grape varieties Grenache and Syrah

Average vine age 30 years old

Surface area 1 ha

Yield 60 hl/ha

Maturing 8 to 12 months

Packaging cases of 6 bottles

Terroir

Located in the town of Sablet, near the river Ouvèze. The floors consist of a matrix of sand and silt and clay mixing decalcified limestone pebbles of different sizes. The soil is generous and allows us to develop greedy and fruity wines. The grape varieties are the same as for the Côtes du Rhône. Grenache (old vines) and Syrah 20 years make up this fun wine.

Vine tending

Labor traditional ground, combining hilling winter vines and décauvonnage to springer. If there is no use of weed killer. The vines are grassed 1 row two to master the force. Phytosanitary treatments are reasoned to the maximum, always focusing on preventive methods. We use certified organic fertilizer, applied sparingly to the needs of the vine.

Vinification and maturing

The vinification follows traditional principles of the Rhone Valley. Namely, a maceration of about 20 days, and pumping from the beginning, and then a warm maceration end. Regarding livestock, few interventions to maintain maximum freshness and finesse obtained earlier.

Tasting notes

The nose is delicate, fine red fruit with floral and spicy notes. Syrah brings nervousness and scents of red berries. Grenache gives it more sweetness and scents of the garrigue

On the palate, the tannins are smooth, fine and not too bulky, beautiful fruit prolongs the finish. It is a perfect wine for summer grilling, or eat like a good wine daily.