

Heritage du Pic Saint-Loup "Tour de Pierres" red 2022



Product price:

€99.00

Product features:

Area: LANGUEDOC

Winemaker: Frères Ravaille

Vintage: 2022

Appellation: Pic Saint-Loup

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 90/100

Cépage dominant: syrah - grenache

Product short description:

90/100 RVF. The entry-level offering from the Ravaille brothers (if we can use that term for a wine of this quality!) aimed at those who seek a good Pic Saint-Loup to enjoy young, showcasing fresh fruit. There's nothing stopping you from aging it for 5 years in the cellar; it will only improve!

Product description:

PRESENTATION OF THE HERITAGE OF PIC ST LOUP
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Heritage of Pic Saint-Loup "Tour de Pierres" red 2022:

La Revue du Vin de France (K. Valentin, Feb. 2024): 92/100. *"It is not forbidden to acknowledge a*

domaine that has contributed to the prominence of Languedoc, enhancing the recognition of Pic Saint-Loup and its exceptional location between altitude and Mediterranean influence. The configuration of the domaine and the meticulous care given to the vines contribute to the controlled power and unique character of the red wines crafted by the Ravaille family, particularly those made from the syrah introduced by the family in the appellation. It makes up 50% of the cuvée Tour de Pierres 2022. A cuvée with a smoky, meaty, and fruity nose. The vibrant palate creates a wine of substance, deep, with perfect intensity, neither too powerful nor flabby, with a hint of reduction and a dynamic structure on dark fruit and a peppery finish."

Revue du Vin de France (July 2024): "Tour de France: our finest cuvées under €20": **90/100**. *"Tapenade, oregano, it's a child of the garrigue. The attack is enveloping and tactile, then it finishes vertical and taut."*

Technical sheet written by the domaine

Tasting: Deep, clear color. Nose of red fruits, prunes, mocha, spices, garrigue. Fresh finish. A great match with tomato-based dishes.

Soils: Clay-limestone and red clay, scree from the foot of the slope, gravel

Yields: 36 HI / Hectare

Vinification: Traditional method

Aging: Foudre and barrel

Blends: 40% syrah, 40% grenache, 10% mourvèdre, and 10% carignan

Tasting temperature: 18-19° C

Pairing: Tomato-based dishes.