

Clos Marie - Pic Saint Loup "L'Olivette" red 2022

PIC SAINT LOUP



CLOS MARIE

L'Olivette

Product price:

€168.00

Product features:

Area: LANGUEDOC

Winemaker: Françoise JULIEN et Christophe PEYRUS

Vintage: 2022

Appellation: Pic Saint-Loup

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Cépage dominant: grenache

Product short description:

The "petit Clos Marie," made from the young vines that are no longer so young, offers a simpler and fruitier approach - yet still very characteristic - to this domaine exceptional from Pic Saint-Loup, and makes you want to go further by tasting the other cuvées. However, the olivette is no longer, starting from the year 2020, the "small cuvée" of the past, and is worth as much as many prestigious cuvées from other domains in the AOP Pic Saint Loup.

Product description:

PRESENTATION OF CLOS MARIE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Clos Marie - Pic Saint Loup "L'Olivette" red 2022:

RVF Guide to the Best Wines of France 2025 (Sept. 2024): 93/100. *"L'Olivette is perfectly peppery. The black pepper from Kampot combines with wild blackberry, creating a tender and inviting juice. It is the perfect introduction to the style of the domaine and what a beautiful, open, and expressive Pic Saint Loup can deliver.*

Technical sheet written by the domaine :

Grapes: 60% grenache (15 to 25 years), 30% syrah (15 years), 10% cinsault (60 years)

Yields: 35hl / ha

Terroir: limestone scree from the foothills and clay-limestone

Vinification: 90% stems for more freshness

Serving: decant at 16°C

Aging: 3 to 8 years depending on the vintage

Food pairing: grilled duck heart, lamb shank with shallots, caillette with herbs.