

Domaine de Piéblanc Beaumes de Venise "Les Hauts" red 2023



Product price:

€96.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Matthieu Ponson - Domaine de Piéblanc

Vintage: 2023

Appellation: Beaumes de Venise

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: syrah - grenache

Product short description:

The cuvée "classique" from the domaine in AOP Beaumes de Venise comes from an ideal terroir: The vines are located in Suzette (a high-altitude village bordering Gigondas by the Dentelles de Montmirail) on the Terres du Trias, the most emblematic terroir of the appellation!

Product description:

**PRESENTATION OF THE DOMAINE DE PIÉBLANC
+ ALL ITS OTHER CUVÉES IN STOCK**

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Technical sheet written by the domaine:

Blend: 50% grenache, 50% syrah.

Age of the vines: 40 years

"A fruity nose reminiscent of wild blackberry with notes of bay leaf and tapenade. On the palate, soft spice notes reveal themselves with freshness and initiate a beautiful length."

TERROIR:

Topography: Terraced vineyard at 300 m altitude. Historic lands of the BDV appellation at altitude.

Soil: Yellow soils from the heart of the "Trias" (-230 M years), gypsum and salt on the surface, clay materials in depth that offer water reserves and freshness.

Atmosphere: An unimaginable view. Vines surrounded by aromatic vegetation (thyme, immortelle, rosemary...), which influence the wine's aroma.

GRAPE JOURNEY:

Work: Manual harvesting in 15 kg crates. A night in a cold room, manual sorting, destemming, then filling the tanks by gravity.

Vinification: Cold pre-fermentation maceration for 48 hours. Fermentation lasting about 20-25 days with gentle daily pump-overs.

Aging: 15 months in stainless steel and concrete tanks.

Organic wine