

# Domaine de Piéblanc Ventoux "La Tuillière" red 2023



Product price:

€72.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Matthieu Ponson - Domaine de Piéblanc

Vintage: 2023

Appellation: Ventoux

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Guide Hachette: \*\* (remarquable)

Cépage dominant: syrah

## Product short description:

A very fine Ventoux, **organic**, full of fruit, in a very successful 2023 vintage, and at a **reasonable price**. The altitude plays a significant role! The winemaker describes it best: "*Fresh, elegant, and fruity nose, with subtle floral notes. On the palate, it is indulgent with a beautiful structure and length.*"

## Product description:

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

Comments on this

Domaine de Piéblanc Ventoux "La Tuillière" red 2023:

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**Guide Hachette 2026** (Sept. 2025): **2\*** (remarkable wine). *Named after the cadastral district from which it comes, a clos of vines on terraced slopes with sandy-clay loam soil, this cuvée opens with charming aromas of black cherry and cooked strawberry. This sunny fruit is tinged with smoky nuances in a tender, caressing mouthfeel, structured by fine tannins that signify perfect maturity of the grapes and meticulous work in the cellar. A vibrant and very accomplished red that can withstand a bit of aging.*

**Technical sheet written by the domaine:**

**Blend:** 65% Grenache 15% Syrah 10% Cinsault 10% Carignan

**Age of the vines:** 10 to 50 years

A fresh, elegant, and fruity nose, with subtle floral notes. On the palate, it is indulgent with a beautiful structure and length."

**TERROIR:**

**Topography:** Wooded clos on terraced slopes at 300 m altitude.

**Soil:** Limestone and sandy-clay. A structure allowing for drainage and a depth that helps retain freshness.

**Atmosphere:** A mix of essences and aromatic plants, alternating shade and light, cool microclimate.

**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:** In stainless steel tanks, cold pre-fermentation maceration for 48 hours. Fermentation lasts about 20 days with gentle daily pump-overs.

**Aging:** Aging for 12 months in stainless steel and concrete tanks.

Organic wine