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HAUTES PIERRES RED 2020 AOP VENTOUX

Dussert Gerber 2023 Award of Excellence
Concours Mâcon 2022 Silver Medal
Gilbert et Gaillard 2022 Gold Medal 90/100



Grapes: Syrah 90%, Red Grenache 10%

Production: 30 hl/ha

Hand picked in the first three weeks of September

Alcohol: 14.5%

Colour: deep purple with ruby highlights

Bouquet: intense, rich extracts with scents reminiscent of red fruits and candied fruits followed by hints of spices, cocoa and roast.

Palate: full body with fruit flavours balanced elegantly by soft tannins and a long, smooth finish with lingering hints of red berries and fruits.

Dishes: roast and grilled meat, game birds, richly flavoured dishes, medium and aged cheese

Ageing: 8 to 10 years

Recommended temperature: 16°

Vinification: Grapes are stemmed and soft crushed. The musts are fermented in stainless steel tanks on the skins. Free-run juice and pressed juice are blended. Following malolactic fermentation, the wine is matured in French oak barrels (one quarter new) for one year then bottled and cellared before release