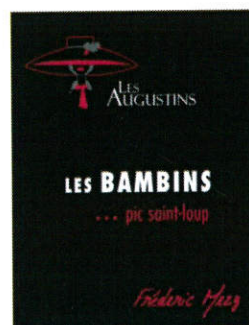


Les BAMBINS red

AOC Pic Saint Loup



CEPAGES

Blend of 60% Syrah, 20% Grenache and 20% Mourvèdre: 35hl/ha

TERROIR

The vines are located in the St Mathieu de Trévières and Triadou communes. Thanks to a low yield, manual grape harvesting, and meticulous selection, the grapes are gathered at perfect maturity and under optimal conditions. The unique characteristic of the Pic St Loup vineyard comes from clayey and chalky soil due to fallen debris as well a micro climate. The vineyard is subject to both Mediterranean and continental influences in which temperatures vary from high during the day to low at night, especially in summer.

HARVEST

Manual in small boxes.
Selection on the sorting table, destemming and pressing.

WINEMAKING

Fermentation at low temperatures.
Vatting time of 30 days in thermo regulated vats for good aromatic extraction.
Reassembly and extraction.
Aging of 9 months in rotation between vat and two wines barrels under the control of the oenologist Pascal CHATONNET

TASTING NOTES by Olivier POUSSIER World Best Sommelier 2000

Wine with a greedy fruit and good freshness. A palet of red fruits and sweet spices. The whole is logical and well done.

Olivier Poussier
Meilleur Sommelier du Monde