

Pic Saint-Loup 2005



BLEND: Syrah 60%, Grenache 20%, Mourvèdre 20%.

SOIL:

- brown soil based on limestone talus scree from Cretaceous,
- slope 10 to 20%,
- altitude 150 to 200 m,
- south-east exposure for mourvèdre
- north-east exposure for syrah (under cliffs of Pic Saint Loup),
- multiple exposure for grenache

YIELDS : Less than 40 hl per hectare in average

VINES : Syrah are 30 years old, Grenaches more than 80, and Mourvèdres are 40 years old in average. Hand-harvested.

WINE MAKING: 3 weeks maceration : separate wine making before blending: syrah grenache, syrah, and grenache mourvèdre .

before fermentation, wine is left in cold atmosphere without alcohol in order to optimize aromas extraction, before tannins are "drawn" in alcohol.

At the beginning of maceration, *pigeage* and *remontage* under 25 °C. At the end, use of the "marc hat" and heating to extract tannins and other phenolic materials in order to have a wine more round.

Micro bullage between alcoholic fermentation and malo lactic fermentation, then *soutirage* every 3 months.

80% is raised in tuns and 20% in french oak barrels. During this ageing (1,5 year), yeasts naturally sediment, so the wine is not filtered nor fined.

TASTING NOTES : purple robe with violine touch.

Intense nose: black fruits and cassis, light truffle. smooth spicy, almost pepper at the end. Just bottled (June 2007), this Pic Saint Loup needs to open and should be decanted.

Soft and silky mouth, but very concentrated: nice buttered attack and good retro-olfaction. be patient to smell all aromas: first black fruits, then red fruits, then flowers (violet and mentholated licorice), and spices and dry fruits at the end.

already well balanced, this wine is going to improve while growing

TEMPERATURE : 14°C (58°F)

TO BE DRUNK WITH: White meats, red meats, grill

AGEING : Already good to drink, will smoothen and stay good during 8-10 years.

ALCOHOL : 12,9% - no sugar left - **ACIDITY :** 3,4g/l (H₂SO₄) - **PH :** 3,73