





AOC Beaumes de Venise, Vallée du Rhône, France

Domaine de Piéblanc is an young estate created by wine lover Matthieu Ponson in 2014, at the bottom of the Mont Ventoux. He farms about 40 hectares, in appellations Ventoux, Gigondas, Beaumes de Venise and Cotes-du-Rhone, surrounded by olive trees (with which he produces his own olive oil!). Since 2020, the vineyard is farmed organically. Matthieu's goal is to produce precise and fruity wines, enhancing the sedimentary terroirs on which his vines are growing.

### **PRESENTATION**

Grenache parcellar selection. Wine aged 18 months in oak barrels. Only 2 500 bottles a year.

#### **TERROIR**

Grenache parcellar selection from the locality Serre de Supion in Suzette. The grapes from this plot are picked up the latest to reach perfect maturity. Terraced vineyard with old vines of 70 years at 300 metres altitude.

# IN THE VINEYARD

Organic conversion.

Manual picking in 15kg crates – selection of grapes on sorting conveyor before destemming

# WINEMAKING

48 h cold temperature maceration before fermentation. Fermentation (average 20 days) in temperature-controlled stainless-steel tanks with daily pumping.

### AGFING

18 months in 450l oak barrels of 2-3 wines.

## **VARIETALS**

Grenache noir 65%, Syrah 35%

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

# SERVING

12°C/54°F

### AGEING POTENTIAL

10 to 15 years, Over 15 years

### TASTING

A fleshy and full-bodied wine. The mouth is very tasty, full of riped red fruit. The finish is enjoyable and persistent.

# **FOOD PAIRINGS**

Daubes and other dishes simmered in sauce. They are also great with braised or grilled beef, pigeon pastilla and game birds.



