



# Southern Rhône, Domaine de Piéblanc, Les Hauts, AOC Beaumes de Venise, Rouge

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**

An elegant and complex wine showing wild blackberry with a balanced freshness on a gentle spicy background.

#### **TERROIR**

Terraced vineyard at 300 metres altitude on unique terroir called Terres du Trias.

#### WINEMAKING

Manual picking in 15kg crates with manual sorting of grapes. Cold temperature maceration before fermentation. Around 20/25-day fermentation in temperature-controlled stainless-steel tanks with daily de-stemming.

#### AGEING

15 months in stainless-steel tanks.

#### **VARIETALS**

Grenache noir 50%, Syrah 50%

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

### SERVING

13°C/54°F

# AGEING POTENTIAL

5 to 10 years

# TASTING

A nose suggesting fruit aromas of wild blackberry with bay leaf and tapenade notes. The palate is long with a balanced freshness on a gentle spicy background. An elegant and complex wine.

# **FOOD PAIRINGS**

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





