



Southern Rhône, Domaine de Piéblanc, La Tuiliere, AOC Ventoux, Rouge

AOC Ventoux, 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

This easy drinking wine is the flagship of the winery. A juicy fruity red wine with subtle floral notes and a generous mouth to be enjoyed with most of varied dishes.

TERROIR

In terraces on silty, sandy-clay soil at an altitude of 300 meters.

IN THE VINEYARD

Organic conversion.

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

WINEMAKING

Hand-harvested in 15 kg crates, sorted by hand, then destemmed. Vinification in temperature-controlled stainless steel vats. Cold pre-fermentation maceration for 48h. Vatting time of approximately 20-25 days with daily pumping-over.

AGEING

8 months in stainless steel tank.

VARIETALS

Grenache noir 65%, Syrah 15%, Cinsault 10%, Carignan 10%

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

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years, 5 to 10 years

TASTING

This easy-drinking wine reflects the identity of the estate. A fresh, fruity red wine with subtle floral notes, juicy.

FOOD PAIRINGS

Red meats, game, rabbit with prunes, grilled meats, cheeses.



