



# Southern Rhône, Domaine de Piéblanc, Rosé de Piéblanc, AOC Ventoux, Rosé

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**

A mineral pale rosé with aromas of strawberry and wild peach. Refreshing and bright!

#### **TERROIR**

Terraced vineyard at 300 metres altitude on a silty, sandy clay soil.

#### IN THE VINEYARD

Organic conversion.

### WINEMAKING

Harvest by hand in 15kg crates, manual sorting; direct pressing.

# AGEING

6 months in stainless steel tank.

### VARIETALS

Cinsault 80%, Grenache noir 20%

# 13 % VOL.

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

# SERVING

10°C/56°F

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

#### TASTING

Pale pink color. The nose showing subtle aromas of strawberry, wild peach and currant jelly. The palate is well-balanced with a lot of freshness and a mineral finish.

#### **FOOD PAIRINGS**

Grilled meats, aperitifs, fish and seafood.



**BRUNOLAFON** 

