



Southern Rhône, Domaine de Piéblanc, La Barre, 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

An exceptional and intense 90% Syrah based wine. Only 2 500 bottles a year.

TFRROIR

Syrah from 40 years-old vines situated on an area called "La Barre" at 300 metres altitude. The vines are surrounded by olive trees and wood.

IN THE VINEYARD

Organic conversion.

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

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

 $18\ \mathrm{months},$ in $450\ \mathrm{loak}$ barrels including $1/3\ \mathrm{in}$ new oak from Maison Chassin in Burgundy.

VARIETALS

Syrah 90%, Grenache noir 10%

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

SERVING

15°C/60°F

AGEING POTENTIAL

5 to 10 years

TASTING

Ink color, intense aromas of black cherry, blueberry and a smoky touch on the nose. The palate is elegant. The finish is long and fresh with supple fruit. This is a deep and complete red wine.

FOOD PAIRINGS

Pasta with black truffles, truffle brouillade, pigeon terrine.

