

Domaine Saint Pierre – Cuvée Réserve | Côtes du Rhône France (RHONE) – 2019

Domain

Dom. Saint Pierre

This family estate is located in the south of the rich Rhone region where two brothers Jean-François and Philippe Fauque (3rd generation) manage everything in the right direction. The poor subsurface here is rich in lime and sand, so the grape growers have to work hard to get the necessary nutrients. The vines are between 10 and 45 years old, and have an average yield of 35 hl per hectare.

Vinification

The harvest is entirely destemmed. Cold maceration. Ageing for 36 months in oak casks.

Taste

This wine has a deep purple color. In the nose we discover touches of black cherry and blackberries in combination with coffee, wood and leather. In the mouth a full wine with a fairly long final.

Food pairing

Game | Casserole - wild | Poultry - filet of wild duck

General information

Type: Red wine

Grape varieties: Syrah, Carignan, Grenache

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

