



Pradel de Lavaux

— PROPRIÉTAIRES —



GRAND VIN

Château Saint-Pierre



HISTORY

Set in the heart of the prestigious Pomerol appellation, the Château Saint Pierre is no more than a stone's throw from the Eglise SaintJean.

The vines are tended in accordance with the principles of sustainable agriculture, with strict control of the yields via bunch thinning to achieve optimum maturity. The grapes are sorted by hand, ready for plot-by-plot vinification. These are the hallmarks of a wine which is an invitation to Paradise.

LOCATION

Pomerol

SOIL

Sandy gravel specially rich in « crasse de fer »

GRAPES VARIETIES

Merlot - Cabernet Franc

VINEYARD AREA

1.6 hectares

- out of the 3 hectares estate.

- with 0.6 ha in restructuration

AVERAGE AGE OF VINES

30 years

HARVEST

Manual

VINIFICATION

The wine is vinified at temperature control and aged 18 months in oak barrels.

This commitment to excellence at every step of the winemaking process is orchestrated by the expert contributions of Stéphane Deroncourt and Frédéric Massie.

TASTING NOTES

A deep dark robe, and a bouquet which artfully marries toasted aromas with rich, ripe fruit.

On the palate the Saint Pierre is concentrated, well-rounded and indulgent, with tannins which are powerful yet perfectly smooth. A perfect Pomerol!

FOOD-WINE PAIRINGS

Small game birds, red meats, meats in rich sauces, cheese.

