



# Domaine St Pierre de Serjac

**V.D.P. :** Côtes de Thongue

**Varieties :** 60% Grenache – 25% Carignan – 15% Syrah

**Planting :** 1988

**Density :** 4 000 vines/hectare

**Yield :** 65 hectolitres/hectare

**Pruning :** Guyot simple

**Altitude :** 85 to 100 m

**Aspect :** South facing land

**Soil :** Clay and limestone marl

**District :** Puissalicon

**Vinification :** Temperature controlled vinification at 22°-24°C over 10 days.

**Ageing :** In tank over 6 months, then bottled.

**Tasting :** Fresh and delicious, this wine has its own character!

Aromas of rose petals, red fruit (black cherry), “garrigue” scrub (thyme) and flint. Smooth and silky on the palate.

**Serving :** 16°C

**Storage :** 1 to 3 years depending on the vintage.

**Accompaniments :** Easy serving wine, with grills and pork meat.

