

LE PETIT VERDOT BY PREIGNES

Pays d'Oc- Indication Géographique protégée

Vestiges of a roman wine estate, architecture from the 13th century, a classified historical site... Here the visitor is immersed in the history of Pays d'Oc! Our wines are also inspired by its ancient culture and this wild land.



Degree

13%

Grape

100% Petit Verdot

Soil

Volcanic

Climate

The place enjoys a rare, harmonious combination of sunshine, stony soil and temperate marine climate.

Culture

Vines are ploughed. We do not use weedkiller
Pruning is short to regulate the vine's growth and its grapes yields

Harvest

The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.
The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.

Yield

Vinification

Average of 55 hl/ha

The maceration lasts up to 18 days, it allows the full extraction of fruit flavours but also a stronger structure (longer maceration).

Pressing

Pneumatic

Ageing

50% are barrel aged for 18 months.

Our tasting comments : Intense black purple colour followed by intense black fruit on nose and palate. Quite minty. amazing purity of fruit and ripe tannins. Real finesse and length with excellent acidity and a long persistence.

Serve at

At room temperature. 16-18 °C.

A table

It is a delicate complement to some "saucissons, pâtés, gigot d'agneau, magret de canard", red meat, game. Cheeses as Reblochon, Cantal, Saint Nectaire, Port-salut.

Availability

Bouteille 75cl