



What?

Name: Un Peu de Toi

Appellation: AOC/AOP Pic Saint Loup

Color: red

How?

Grape varieties: 100% Vieilles Vignes

Vines: more than 45 years old

Yield: 30hl/ha

Culture: sustainable agriculture, harvested by hand, clay and limestone soils

Winemaking: burgundian type, extraction at cold temperature, regular treading (pigeage), maceration of 15 days, ageing in casks for 16 months

How much?

Alcohol: 14,5% alc./vol.

Packaging: bottle of 750 ml

Annual average production: 2,000 bottles

Ageing potential: at its best 7 to 9 years after the harvest, cellaring potential over 10 years

Serving temperature: between 16 and 18°C



The vintner's notes

- Deep robe of a sustained purple colour.
- An aromatic and powerful nose, different aromas according to the ageing.
- Forget it a few years, giving it time to express his whole "terroir" and typicity: often rustic and wild in his youth, this wine becomes powerful and reveals his character later on... a complex structure opening on black berries overtone, sweet spices and liquorice. Fresh and delicate final, very long on the palate, tinted with slight smoked bitterness.
- Being produced by selected plots of old vineyards, a top ranked wine of the appellation.

Wine & Food

- Ideally served with tasty meats like games: wild boar, pheasant, red deer or lamb shanks. A good accompaniment for sheep's raw milk cheese, tome of Savoie, of the Massif Central, of the Vosges.

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