



## What?

**Name:** Un Peu de Toi

**Appellation:** AOP Pic Saint Loup

**Color:** red

## How?

**Grape varieties:** 100% old vines

**Vines:** more than 45 years old

**Yield:** 30 hl/ha

**Terroir:** hand-harvested, clay-limestone soils

**Farming:** certified Organic (FR-BIO-15)

**Winemaking:** burgundian-inspired approach: cold extraction, regular grape-treading, 15-day maceration, then 24 months ageing in barrels and clay jars.

## How much?

**Alcohol content:** 14% alc./vol.

**Format:** bottle of 750 ml

**Average annual production:** 2,000 bottles

**Cellaring potential:** at its best 7–9 years after harvest; can age 10+ years.

**Serving temperature:** between 16°C-18°C



### The winemaker's comment

- A Pic Saint-Loup with a Pinot-like, Burgundian feel: fresh fruit, ultra-fine tannins and a subtle spicy edge.
- A wine to keep in cellar, over time it will open up with truffle and forest-floor notes.

### Food pairing

- A refined pairing with duck breast, where the meat's richness meets the wine's Burgundian finesse.

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