

DOMAINE PÉLAQUIÉ



COTES DU RHONE VILLAGES LAUDUN ROUGE « LUC PÉLAQUIÉ »



BLENDING

Grenache, Syrah, Mourvèdre

SOIL

Sandy and clayey slopes, with fossilized sediments. Northern exposure.

WINE-MAKING PROCESS

Grape varieties are harvested at optimal ripeness and stalked. After 24 hours of cold maceration, the fermentation takes place in thermo regulated tanks during 20-24 days, with regular pumping-over. The ageing happens in 500L oak barrels during 12-16 months

TASTING

Intense and brilliant purple red color. At the nose cocoa notes, ripe fruits and licorice scent. The mouth is long and generous with silky tannins. It is ideal with roasted and stewed meat,