

# DOMAINE PÉLAQUIÉ



## CUVEE MOURVEDRE « LUC PÉLAQUIE »



### BLENDING

100% Mourvèdre

### SOIL

Slopes of rolled pebbles, continental sands on grey clay.

### WINE-MAKING PROCESS

Grapes are totally destemmed before vatting. The alcoholic fermentation takes place in thermoregulated tanks during 15 days, with regular pumping-over. Then the wine is aged in oak barrels for 12 months.

### TASTING

Beautiful deep garnet color with brilliant reflection. Intense Spices and stewed fruits at the nose. Full-body and well-rounded in mouth with a persistent and silky finish.