



Pradel de Lavaux

— PROPRIÉTAIRES —

Château Saint-Pierre

HISTORY :

Set in the heart of the prestigious Pomerol appellation, the Château Saint Pierre is no more than a stone's throw from the Eglise Saint-Jean.

The vines are tended in accordance with the principles of sustainable agriculture, with strict control of the yields via bunch thinning to achieve optimum maturity. The grapes are sorted by hand, ready for plot-by-plot vinification. These are the hallmarks of a wine which is an invitation to Paradise.

LOCATION :

Pomerol

SOIL :

Sandy gravel

GRAPES VARIETIES :

75% Merlot - 25% Cabernet Franc

VINEYARD AREA :

3 hectares

AVERAGE AGE OF VINES :

30 years

HARVEST :

Manual

VINIFICATION :

The wine is vinified at temperature control and aged 18 months in oak barrels.

TASTING NOTES :

A deep dark robe, and a bouquet which artfully marries toasted aromas with rich, ripe fruit. On the palate the Saint Pierre is concentrated, well-rounded and indulgent, with tannins which are powerful yet perfectly smooth. A perfect Pomerol!

FOOD-WINE PAIRINGS :

Small game birds, red meats, meats in rich sauces, cheese.

