

Château Saint-Pierre

GRAND VIN

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 optimal maturity. The grapes are sorted by hand, ready for plot-by-plot vilification. These are the hallmarks of a wine that is an invitation to Paradise.

LOCATION
Pomerol

SOIL
Clayey gravel specially rich in « crasse de fer »

AVERAGE AGE OF VINES
30 years

HARVEST
Manual

GRAPES VARIETIES
Merlot - Cabernet Franc

VINIFICATION
The wine is vinified at temperature control and aged 18 months in oak barrels. This commitment to excellence at every step of the winemaking process is orchestrated by the expert contributions of Stéphane Derenoncourt and Frédéric Massie.

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, redmeats, meats in rich sauces, cheese.





VIGNOBLES
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