



S. DELAFONT

VIGNERON NÉGOCIANT

Pic Saint Loup 2017

Grapes:

60% Syrah, 30% Mourvèdre, 10% Grenache.

All our selections are made from growers working in biodynamie, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Soil:

Slope of clay, limestone and marly.

In summer, while the grapes are ripening, the temperature in this area varies greatly from day to night, which favours the development of fine, concentrated wines.

Vinification :

Traditional. Long maceration at low temperature.

Ageing:

12 months ageing with 80% of the wine in stainless steel barrels and 20% in French oak barrels.

Serve at:

16-17°C / 60°-62° F.

Storage:

Up to 10 years.

Age of vines:

Between 25 and 35 years old.

Alcohol:

14% by vol.

Eye:

Deep ruby color with purple tint.

Nose:

A peppered note and aromas of black and red fruits.

Mouth:

The wine is rich, fresh and mineral.

Packaging:

- Bottle Burgundy Classique, square ring, color cinnamon, 660g
- Diam cork 3, 47mm
- Sealing cap complex thick personalized
- Back label French/English
- Export boxes of 6, flat



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SAS with a capital of 236 726 €