



# Les Vignerons du Pic - Devois de Perret

<u>Country</u>	France
<u>Region</u>	Languedoc-Roussillon
<u>Appellation (s)</u>	Languedoc
<u>Producer</u>	Les Vignerons du Pic
<u>Year Founded</u>	1939
<u>Annual Production Total</u>	40,000 hectoliters
<u>Farming</u>	Organic Non-Certified
<u>Harvest Method</u>	mechanical
<u>Total Estate Size</u>	650 ha
<u>Website</u>	<a href="http://vigneronsdupic.net/">http://vigneronsdupic.net/</a>
<u>Social Media</u>	Facebook: Le Cellier du Pic



Les Vignerons du Pic are a collective of winemakers from the villages of Assas, Baillargues, Claret and Saint-Gély-du-Fesc. Sharing a winery in Pic St. Loup, each bottles independently under their own label.

The soils in this area are truly diverse from one parcel to another: hard and soft limestone, dolomite, marl and limestone boulders are predominant on the Mediterranean and the vineyards enjoy a median altitude of 150 m. To the east is the Rhône, Roussillon to the West and the Mediterranean sea constitutes the southern border. This region is considered the cradle of French viticulture dating back to the Romans who introduced vines between 500-600 years B.C.

Adequate moisture coupled with hot days and cold nights make for ideal ripening conditions for the Syrah grape as well as the dominant red Rhône varietals Grenache, Syrah, Mourvedre, Cinsault and Carignan. The Devois de Perret Coteaux du Languedoc Rouge, made by master oenologist Bruno Dereluzzi, the head winemaker of the facility, is an offering of 100% declassified Pic St. Loup fruit.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
AOP Languedoc Rouge	80% syrah 20% grenache	15 years	clay, limestone	80 ha	11,000 cases
IGP Pays d'OC Chardonnay	100% chardonnay	10 years	limestone	30 ha	22,000 cases
AOP Languedoc Rosé	80% syrah 20% grenache	15 years	clay, limestone	80 ha	11,000 cases

**AOP Languedoc Rouge** - 80% Syrah and 20% Grenache from an average of 15 year old aged vines in multiple soil types including limestone, marl and dolomite all located north of Montpellier throughout Pic St Loup. Hand harvested at night to maintain fresh aromas. Pneumatic press. Traditional method vinification with 20 days of maceration in concrete tanks followed by malolactic. Wine is filtered but not fined. Production is 50 hl/ha.

**IGP Pays d'Oc Chardonnay** - From 10 year old chardonnay vines planted to limestone soils. Harvested at night to maintain freshness and aromas. 100% destemmed. Pneumatic press. 10 day fermentation in tanks, no malolactic. Wine is aged one month on lees before bottling. Production is 60hl/ha.

**AOP Languedoc Rosé** - 80% Syrah and 20% Grenache from an average of 15 year old aged vines in multiple soil types including limestone, marl and dolomite all located north of Montpellier throughout Pic St Loup. Hand harvested at night to maintain fresh aromas. Pneumatic press. Traditional method vinification with 10 days of maceration in concrete tanks, no malolactic. One month on lees before bottling. Wine is filtered then fined with bentonite clay. Production is 50 hl/ha.