



Les Vigneron 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>	http://vigneronsdupic.net/
<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	70% syrah 30% grenache	17 years	clay, limestone	80 ha	11,000 cases
AOP Languedoc Rosé	70% grenache, 30% syrah	17 years	clay, limestone	80 ha	11,000 cases

AOP Languedoc Rouge - 70% syrah and 30% grenache from an average of 17 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.

AOP Languedoc Rosé - - 70% grenache and 30% syrah from an average of 17 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's aging or less before bottling. Wine is filtered then fined with bentonite clay. Production is 50 hl/ha.

