

Les Vigneron du Pic -Devois de Perret

Country

<u>Region</u>

Appellation (s)

Producer

Year Founded

Annual Production Total

Farming

Harvest Method

Total Esate Size

<u>Website</u>

Social Media

France

Languedoc-Roussillon

Languedoc

Les Vignerons du Pic

1939

40,000 hectoliters

Organic Non-Certified

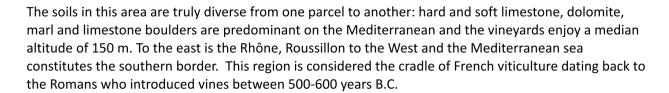
mechanical

650 ha

http://vigneronsdupic.net/

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.



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.

Wine	Blend	Vine Age	<u>Soil</u>	Vineyard Area	<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.

