

General Info

Country: France

Region: Languedoc-Roussillon

Appellation(s): Languedoc

Producer: Les Vignerons du Pic

Year Founded: 1939

Annual Production Total: 40,000
hectoliters

Farming: Organic Non-Certified

Harvest Method: Manual

Total Esate Size: 650 ha



Les Vigneron du Pic -Devois de Perret

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 bottle 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 varieties 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.

The Wines

AOP Languedoc Rouge

75% syrah and 25% 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.