



S. DELAFONT

ARTISAN NÉGOCIANT



Pic Saint Loup 2014

Grapes:

85% Syrah, 10% Mourvèdre, 5% 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 50% of the wine in french oak barrels, and 50% in stainless steel barrels.

Serve at:

16-17°C / 60°-62° F.

Storage:

Up to 10 years.

Age of vines:

Between 25 and 35 years old.

Alcohol:

14,5% by vol.

Eye:

Deep ruby color with purple tint.

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