

JEAN-PAUL FONTAINE



Pic Saint-Loup « Pictus » 2014

(Syrah, Mourvèdre, Grenache)

Terroir

Several types of soils coexist on the Pic St-Loup appellation. Clay, limestone screes, marl, compose this diversity. Rainfall is distributed harmoniously between adequate winter rainfall and a moderate summer drought. During the grape maturation cycle, thermal amplitudes marked by warm days and cool nights encourage the aromatic development and the final maturity of the tannins.

Vinification

Harvest at optimal phenolic maturity, light crushing and destemming, short maceration at cool temperature to pick up the fruit and fermentation led under controlled temperature, maintained below 30 ° with daily “remontages” in order to obtain a silky texture. The blend is then aged for 15 month in vats allowing the tannins to soften.

Tasting

This seductive blend has a good concentration of mature fruits and spices and a refined structure with polished tannins. A perfect wine for fine dining.



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