

Domaine Piquemal Côtes du Roussillon Tradition 2018

The 2018 vintage was very good in the Languedoc compared to 2017. Indeed, even if the rains were late, the late August weather allowed the grapes to gorge themselves with juice and to obtain a very good maturity.

The volumes harvested are in the average of the last 5 years, including about 25% more than in 2017 with a very good quality.



Grape Varieties : 50 % Syrah, 30 % Grenache Noir, 20 % Carignan

Soils Type : Chalk and Clay Soils

Yield : 40 hl /ha

Harvesting : Early september to avoid strong tannins, and entirely harvested by hand

Wine making process : After a grape destemming, there is a Prefermentation Cold Maceration for 21 days. During fermentation, there is a daily pigeage and pumps-overs. The wine is then aged in thermoregulated vats and then in bottle.

Tasting Notes :

Nice Dark Red colour with purple highlights
Fruity and intense nose of blackcurrant, cherries and liquorice. Medium bodied wine with a nice balance round tanins

To Drink With : Grilled Beef, BBK, Duck, Lambs, Ribs, Blue Cheese...