

DOMAINE DE PIÉBLANC GIGONDAS 'LES TERRES'



Grenache, Cinsault and Syrah. A garnet red color. An expressive nose of morello cherry's subtle floral notes of peony and wisteria with earthy notes and soot. The palate is rich suggesting chocolate and pepper with a delicate finish on a gentle spicy background of cinnamon. Voluptuous and balanced. It is a full-bodied wine that goes well with tasty meats like duck or lamb or simply a piece of beef. It also goes well with creamy cheeses or even a chocolate dessert.

It has aging potential for up to 10 years but can also be enjoyed young. Organic.

From the *Les Terres* area at the foot of the village of Gigondas, in the south of the Rhône Valley, France. The soil is a mixture of clay and limestone. The vines are 50 years-old. The grapes were harvested by hand into small crates with manual sorting. Cold temperature maceration before fermentation. Fermented 20-25 days in temperature controlled stainless-steel. Aged 9 months in stainless-steel.

Founded in 2014, Domaine de Piéblanc is helmed by Matthieu Ponson, who has become a winemaker through passion for wine. It comes so naturally to him it would be difficult to tell that he has not spent his entire life among vines. The winery is located on the northern hills of *Caromb*, at the foot of the famous Dentelles de Montmiral: the spectacular mountain outcropping that defines the appellation of Gigondas. Matthieu melds traditional viticulture with a decidedly modern approach in the winery. The domaine is composed of 24 acres of AOC Ventoux vines in altitude at the foot of the Mont Ventoux surrounded by pines and olive trees. A few kilometers away, still in altitude at Suzette in the midst of preserved nature, 37 acres of AOC Beaumes de Venise vines then 15 acres of AOC Gigondas vines. In 2021, 17 acres of AOC Côtes-du-Rhône vines were acquired to complement Domaine de Piéblanc's vineyard. They also have hundreds of olive trees which enable them to make their own olive oil every year. Matthieu Ponson believes in the respect of nature and environment. That's why he converted his whole vineyard to organic production early on. The 2020 vintage became the first vintage certified organic with the « AB » label (organic agriculture).

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Tasting Note:

DOMAINE DE PIÉBLANC GIGONDAS 'LES TERRES'

Grenache, Cinsault & Syrah. Aromas of morello cherry, floral notes of peony & wisteria, earth & soot; voluptuous, balanced & full-bodied; rich flavors of chocolate & pepper with a delicate finish on a gentle background of cinnamon. Organic.

Shelf Talker:

DOMAINE DE PIÉBLANC LES TERRES

Grenache, Cinsault & Syrah. Expressive aromas of morello cherry, floral notes of peony & wisteria with subtle earth & soot. Voluptuous, balanced & full-bodied. Rich flavors of chocolate & pepper with a delicate finish on a gentle spicy background of cinnamon. Goes well with tasty meats like duck, lamb or beef. Also pairs well with creamy cheeses or a chocolate dessert. Aging potential for up to 10 years but can also be enjoyed young. Organic.



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