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domaine
Piquemal

Tradition

CÔTES DU ROUSSILLON
APPELLATION D'ORIGINE PROTÉGÉE

Domaine Piquemal

Owner: Marie-Pierre Piquemal

Country: France

Region: Languedoc-Roussillon

Founded: 1920s

Annual Production: 15,000cs

Description: This fourth-generation, 48 hectare estate in the foothills of the Corbieres massif was founded a century ago by the Piquemal family. Quality-driven and sustainably-farmed to allow the natural expression of the terroir, winemaker Marie-Pierre Piquemal was selected by the famed Le Guide Hachette as Winemaker of the year for 2018.

Wine Notes – 2019 Domaine Piquemal Cote du Roussillon Tradition

Domaine Piquemal's Cotes du Roussillon Tradition is a velvety and lush blend of estate-grown and estate-vinified Syrah, Grenache and Carignan from old vines. The domaine harvests by hand in early September to avoid overly-strong tannins, farms sustainably, uses only native yeasts and vinifies with minimal oak in order to express the unique vineyard terroir and natural freshness of the wine. The resulting wine is a medium-bodied, dark red gem, with purple hints, features an intense fruit nose of dark fruits and beautiful balance with round tannins.

Technical Specifications

Varietal Composition:	50% Syrah, 30% Grenache, 20% Carignan
Vineyard Region:	Cotes du Roussillon (Vallée de L'Agly)
Vine Age / Yields:	Carignan 70 yrs, Grenache / Syrah – 30 yrs / 40 hectoliters/hectare
Production Volume:	2,000 cases / year
Vineyard Characteristics:	Clay-limestone with South-east exposure
Wine-Making / Vinification:	Hand-harvested/sorted grapes, 100% destemmed Cold pre-fermentation, 21 day temperature-controlled maceration, native yeast, daily pigeage and pump-overs, 6 month aging in 100HL INOX stainless steel tanks, not fully filled, unfined 4-6 months bottle age prior to release
Alcohol / Volume:	14.5%
Acidity:	3.2 g/l
Residual Sugar:	0.8 g/l