

PIERRE ET PAPA, RED, IGP PAYS D'HÉRAULT, FRANCE, 2020



Producer Profile

Inspired by the fanciful tales of Pierre Renard and his father,

Pierre et Papa is a compact range of high quality whites, reds and rosés made from grapes sourced throughout Southern France. With packaging influenced by old advertising ephemera, Pierre et Papa's nostalgic feel is very much in tune with the desire to seek out honest value.

Viticulture

From approximately 40 year old vines planted at around 5000 vines per hectare on selected plots across the Pays d'Herault region. In this sunny corner of France grapes can ripen to full maturity and express great varietal character.

Winemaking

The grapes are harvested at optimal ripeness, destemmed and divided into two lots. One undergoes the modern process of hot skin contact maceration. After that, the juice goes through cool temperature fermentation in stainless steel tanks. This procedure is carried out in order to extract and enhance the varietal's aromatic qualities. The other lot is fermented traditionally on their skins for about ten days adding structure to the wine. At the end of the winemaking process both the modern and the traditional section are blended to a youthful and easy drinking wine.

Tasting Note

The robe is intense red. Beautiful flavours of red berries like raspberry and cassis, amplified with slightly minty notes. Smooth, round and full bodied on the fruity palate and some spicy notes in the finish.

Food Matching

Excellent with classic French bistro dishes and hearty Spanish stews.



Technical Details

Varieties:

Grenache 50%

Carignan 50%

ABV: 12.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment