



S. DELAFONT
ARTISAN NÉGOCIANT



PIC SAINT-LOUP 2020

With a groundbreaking approach, Samuel Delafont, Vigneron Négociant in Languedoc has created the Maison S.Delafont with the desire to participate in the development of the great Languedoc wines.

WINEMAKER

Samuel Delafont – Vigneron Négociant

APPELLATION

AOP Pic Saint-Loup

REGION

Languedoc

GRAPE VARIETAL

95% Syrah, 5% Grenache

TERROIR

Clay-limestone and marl soil. During summer, while the grapes are ripening, the temperature in this area vary greatly from day to night, which favors the development of fine, concentrated wines. The vines are between 25 and 35-year-old. Use of sustainable vine-growing methods.

WINEMAKING

Traditional vinification with a long maceration at low temperatures followed by 12 months of aging: 80% in stainless steel barrels, 20% in French oak barrels.

TASTING NOTES

Deep ruby color with purple tint. On the nose, a peppery note and aromas of black and red fruits. On the palate, the wine is rich, fresh and has minerality.

FOOD PAIRING

Excellent with skewered lamb, pepper rib eye steak, and grilled eggplant.

TEMPERATURE

Serve between 60-62°F (16-17°C)

WHEN TO DRINK

Now and up to 10 years

TECHNICALS

Alcohol: 14%, Total Acidity: 3.63 g/L, pH: 3.64, Residual Sugar: <0.2 g/L

PRODUCTION

1200 cases

