

Les Pies Curieuses
(the curious magpies)



In ancient times, magpies were offered to Bacchus so that, with the help of wine, the tongues would loosen and secrets escape

Region :	Rhône Valley
PDO :	Grignan-les-Adhémar
Color :	Red
Millésime :	2018
Blend :	60 % Syrah 30 % Carignan 10 % Grenache
Maturation :	Yes
Alcool :	13,5%
Format :	75 cl

WINEGROWING AND WINEMAKING PROCESS

Terroir	High Würmian alluvial terraces consisting of loamy to loamy sand and, locally, stony deposits. Dominant limestone
Culture and harvest	Sustainable Viticulture : natural grassing and soil tillage alternately one row out of two for more than 20 years. Tillage on the row at the inter-ceps to limit inputs. Green work (manual removal and disbudding). Syrah hoisted on son raisers. Mechanical harvest with careful sorting of the harvest at the end of the bucket. Harvest when each grape variety reaches its full maturity (from mid September to early October).
Vinification	Separate vinification of grape varieties according to the optimum maturity of each. Traditional fermentation in concrete tanks with temperature control. Daily trapping and vatting for 15 to 20 days according to the grape varieties. Racking at the end of fermentation, aging in tank for 3 to 4 months, additional racking according to grape varieties and then blending.

WINE TASTING

Color	Deep red color, with purplish reflections.
Nose	Intense aromas of ripe black fruits (black cherry, blackcurrant, blackberry), notes of fermentary and of undergrowth.
Taste / Palate	Onctuous first impression in the mouth, aromas of black berries macerated with alcohol, notes of spices: liquorice, vanilla, light smoked. Tannins present, harmonious and melted. Wine of a nice balance, with elegant tannins.
Ageing	3 years.
Food pairing	Grilled meat, charcuterie, Mediterranean food, spicy dishes.

AWARDS

Silver Award at the International Competition of Lyon (2019).
Golden Award at the Concours General Agricole de Paris (2017).