## Les Pies Curieuses

(The curious magpies)

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

Region: Rhône Valley

Appellation: AOC Grignan-les-Adhémar

Colour: Red

Vintage: 2018 - 2019 - 2020

**Blend**: Syrah, Carignan (old vines), Grenache

Ageing: Yes

**Alcohol**: 13.5% (2018) 14% (2019) 13,50% (2020)

Format: 75 cl

## WINEGROWING AND WINEMAKING PROCESS

**Terroir:** High Würmian alluvial terraces consisting of loamy to loamy sand and, locally, stony deposits. Limestone dominant.

Culture and harvest: Strictly sustainable viticulture applying high environmental value (HEV) standards. Natural cover planting and alternate tilling of one row out of two over more than 20 years. Tilling on the row with inter-row hoeing to limit inputs. Manual canopy management (removal and debudding). Syrah trained on supporting wires. Mechanical harvest with careful sorting of the harvest at the end of the bucket. Fully organoleptic and technological harvest of each grape variety when fully ripe (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, ageing in tanks for 3 to 4 months, additional racking according to grape varieties and then blending.

## TASTING NOTES

**Colour:** Deep red colour, with purplish reflections.

**Nose:** Intense aromas of ripe black fruits (black cherry, blackcurrant, blackberry) and of garrigue bushland.

**Taste/Palate:** The attack is smooth, aromas of macerated black berries, spices: liquorice, vanilla and slightly smoked notes. A moderate tannic structure, harmonious and melted. Nicely balanced wine with a very pleasant finish.

**Ageing potential:** 3 to 5 years.

**Food pairing:** Grilled meat, charcuterie, Mediterranean food, spicy dishes.

## **AWARDS**

Golden Award (2020 vintage) and Silver Award (2018 and 2019 vintages) at the International Competition of Lyon.

Silver Award (2020 vintage) at Competition of Orange.