



Eclat de Pierre

2021

GRAPE VARIETIES: 50% SYRAH / 50% MERLOT
DESIGNATION: IGP COTES CATALANES / ABV : 13.5% VOL.

THE DOMAIN

Surface: 11 hectares in organic
Height: 68 meters
Region: Languedoc-Roussillon / Occitanie
Department: Pyrénées-Orientales

MERLOT PLOT OF VINEYARD

Surface: 0.9 hectares
Ground: clayey
Planted in 1999
Royat cordon pruning
Trellising on wire at 60 cms from the ground
Foliar surface of about 120 cms

SYRAH PLOT OF VINEYARD

Surface: 0.9 hectares
Ground: clayey
Planted in 2001
Royat cordon pruning
Trellising on wire at 60 cms from the ground
Foliar surface of about 120 cms

Soil improvement: fertilizer base of pomace compost or chicken dung
Leaf removal at the bunches of grapes
Treatment: after observation and reflection by respecting the environment
Work of the ground alternately with weed control
Grape harvest at optimal maturity
Grapes put into concrete vat
Fermentation with control of temperatures for 7 days then maceration in concrete vat for 25 days
Devatting with pressing and maturing in barrels for 18 months
Non-clarified and non-filtered wine with a minimum of sulphites

I've always been off the beaten track and I think my wines look like me. Syrah and merlot are not supposed to meet each other, yet the Roussillon soils reveal them in an innate blend. The colour is profound, black with garnet-colored reflections. The nose, tinted with great elegance, expresses hints of blackberries, blueberries and blackcurrants. Spicy and mineral hints are mixed in harmony. The first impression in mouth is clear with a beautiful aromatic expression of red berries. The freshness of the soil and the delicacy of the tannins are assets as well as a great long finish. I wanted to make a typical and classy wine which takes on its origins; I hope it will reveal my generous and sincere personality.

