



PIERREDON SIGNARGUES CÔTES DU RHÔNE VILLAGES

*certified organic

Pierredon is located near the town of Estézargues on one of the Rhône's great vineyard plateaus (the best-known being Châteauneuf-du-Pape, just to the north and also on the Rhône's right bank). The domaine is an old family operation with 173 acres of vines, currently managed by Miryam and Christian Granier. They farm both olives and grapes and have been fully certified organic since 2015.

VINEYARD



Site: The cuvée name Signargues (*see-nyargue*) refers to the plateau: Plateau de Signargues. This plateau is west of Avignon in the southern Rhône Valley, high above the Rhône's right bank. Climate is dry and quite windy.

Soil: The plateau was created by the same forces that formed the nearby Châteauneuf-du-Pape plateau—an ancient glacier and river wash terrace formed when the glaciers were melting and the Rhône River was much bigger than it is now. Essentially, it's a giant mound of *galets roulés* (large, polished stones), clay and sand. Soil is arid.

Vines: The Mourvèdre vines average 50 years of age. *Certified organic by Ecocert in France but not by USDA in America.

Varieties: Roughly 50% Grenache and 50% Mourvèdre.

CELLAR

Élevage: Destemmed grapes are lightly crushed, then stay in vats for macerations and fermentation for 3-4 weeks. Aged in vat. No yeast additions, enzymes, cold stabilization, fining or filtration: SOP since the last century. Minimal SO₂ addition only at bottling.

Production: 800 cases.

Profile: Mourvèdre contributes depth and structure to Grenache's overt generosity, making for a full-bodied wine with deliciously chewy tannins. This is an unbeatable buy.