CHÂTEAU
SAINT-LOUIS
LA PERDRIX

RHÔNE VALLEY VINEYARDS

2023

Les Grandes Tablées

AOP Costières de Nîmes

RED

TERROIR • Château Saint-Louis La Perdrix is located in the commune of Bellegarde, in the heart of the Camargue, between Nîmes and Arles. It boasts 50 hectares of vines on a single piece of land and 7 hectares of olive trees. Its soil, made up of smooth pebbles, is conducive to a maturation of the grapes on a par with the finest wines in the Rhône Valley.

WINEMAKING • The bunches of Carignan grapes from the domaine's oldest plot, are harvested by hand and placed into small crates to ensure they remain intact and prevent pre-maceration. The vinification of the Carignan is carried out in whole bunches to create a luscious, crunchy red fruit character. The Syrah and Grenache grapes are harvested, destemmed and then vinified, ensuring an optimal extraction of tannins and colouring matter. Ageing in barrels lends this wine roasted notes wrapped in elegant, melted tannins.

BLEND • 50% Syrah, 35% Grenache, 15% Carignan en grappes entières.

TASTING NOTES • The wine shows a deep, intense colour. The elegant and complex nose is a blend of fruity and toasted notes. Supple and powerful, the palate expresses aromas of black and red berries such as cherries and blackberries.

FOOD PAIRINGS • This wine will work well with a saddle of rabbit in a Beaufort cheese sauce or a Pigeon stuffed with foie gras. «*But it will always be at its best when enjoyed in good company!*»

SERVING • Between 16 and 18°C.

Château Saint-Louis la Perdrix

Route de Redessan D3, 30127 Bellegarde – France
Tel : 04 66 01 13 58 - Fax : 04 67 16 47 62
contact@chateausaintlouislaperdrix.fr - www.saintlouislaperdrix.com