



PÉLAQUIÉ

Rhône, France

Domaine Pélaquié is a family-run estate with a long history; the estate has been passed down father to son for generations, cultivating the same land all the way back to the 16th century! The current son in charge, Luc Pélaquié, has modernized the winery, all the while protecting the traditions of his ancestors. He practices sustainable viticulture, certified by HVE, on his 100 hectares of vines located in the Côtes-du-Rhône, Laudun, Tavel, and Lirac.

The terroir of Laudun wines distinguishes them from other southern Rhône appellations. The wines from this side of the river typically have higher acidity, with soils made lighter by sand mixed with clay and limestone. This contributes a floral elegance to the wines that is quite unusual in the region. The sandy soils and cooler microclimate are also extremely important for the cultivation of the Syrah and Viognier varieties which produce their finest wines in the cooler regions of the northern Rhône (50-70 miles to the north) in sandy, clay soils.

Luc loves rich and round whites and makes them brilliantly. To accomplish whites to his satisfaction, he harvests late in October giving his whites an intense yet fresh nose and a long finish.

Technical Specifications

Product Type: Red Wine

Appellation: Côtes du Rhône

Sub-Appellation: Southern Rhône

Varietal: 50% Grenache / 50% Syrah

Farming Type: Sustainable

DOMAINE PÉLAQUIÉ

PRODUIT DE FRANCE



CÔTES DU RHÔNE

APPELLATION COTES DU RHONE CONTROLEE

Mis en Bouteille au Domaine

LUC & FRANÇOISE PÉLAQUIÉ S.C.E.A. SAINT-VICTOR-LA-COSTE 30290 - FRANCE

RED RHONE WINE

Alc. 14,5% Vol.

www.domaine-pelaquie.com

750 ML

Côtes-du-Rhône Rouge

12/750ml

- 50% Grenache and 50% Syrah; half of the grapes for the blend are de-classified Laudun Village and half are just outside the appellation.

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