

BASTIDE SAINT PAUL

COTEAUX DU LANGUEDOC

LANGUEDOC

Story

After a couple of years experimenting alongside her father, Matisse Prissette had the desire to fly on her own and develop her own entity in Aspiran (half-way between Béziers and Montpellier). Bastide Saint Paul is a tribute to the family heritage : Paul, the great-grand-father, was a minor and farmer in the North of France. A respect and passion for the earth that has been passed on from generation to generation since then.

The Prissette family is happy to guide Matisse to craft fresh and complex wines. Wines that are true to the terroir of Languedoc.

Grape varieties

50 % Cinsault, 50% Syrah

Average age of the vines : 35 years

Planting density : 4500 vines/ha

Yields : 50hl/ha

Terroir

4,5 ha at about 330ft above sea level.

Soils of 50% clay on limestone, 40% clay on gravel and 10% pebbles.

Mechanical working of the soil with a biodynamic approach

Hand-picked organic grapes, then sorted on a table.

NOP certified

Winemaking

Vinification with indigenous yeasts in stainless steel 50hl and 70hl vats. No plunging or unballasting. Not looking for extraction.

No addition of sulfites

Tasting notes

Aromas of ripe red fruits and spices. Silky tannins give roundness to this wine. The mouthfeel is fresh and round.

Pairing suggestions

Serve with grilled red meat, game and red fruit based desserts.

