

# BASTIDE SAINT PAUL

PÉZENAS

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

55 % Syrah, 35 % Carignan, 5% Grenache, 5% Mourvèdre Average age of the vines: 35 years

Planting density : 4500 vines/ha

Yields : 35-40 hl/ha

## Terroir

4,5 ha. 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.

Aging for 10 months in 30hl wooden tanks and old barrels (1 and 2 years-old)

Blending after malolactic fermentation in stainless-steel tanks.

No added sulfites

## Tasting notes

Dark cherry color. Blackcurrant, blackberry aromas with notes of cedar and spice.

Full bodied wine with a long finish.

## Pairing suggestions

Serve with red meat, spicy meals and strong cheeses.

