

ESTANDON PARTENAIRES

Pesque Lune Rouge - Organic wine

Vin de Pays Argens, France

A long time ago, in Correns, late into the night, on the old bridge above the Argens river, the moon was dancing quietly and put her divine light discretely on a fisherman. He became Pierre, the Moon Fisherman.

The Pesque Lune was born, a wine with an incredible beauty.

PRESENTATION

The terroir and the cooperative winery of Correns are situated in the heart of the village in Provence.

This last extends from the Argens valley, passes through the outskirts of the village, to go stretch towards the most narrow plateaus at the foot of the Mount Bessillon.

The diversity, wealth, harmony of life and natural environment are making this village a privileged terroir for the production of great cuvées.

WINEMAKING

Fermentation for 10 to 15 days in order to preserve the fruit.

Pumping over twice a day. Devatting and gentle pressing.

Aging: 8 to 10 months on fine lees in vats.

VARIETAL

Merlot 100%

TASTING

Lightly destemmed harvest, crushed sent to the vat.

SERVING

Serve at 16°C.

FOOD PAIRINGS

Roasted red meat, cheese.

Type of bottle

Bordelaise

Volume

75cl

1/1

