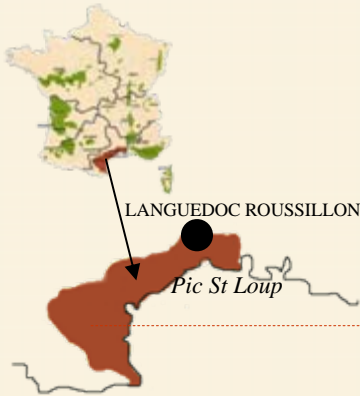




Famille  
**SKALLI**

depuis 1920



LANGUEDOC ROUSSILLON

Pic St Loup

**PIC-SAINT-LOUP**  
**COTEAUX DU LANGUEDOC**

SYRAH - MOURVÈDRE



VIGNOBLES DU LANGUEDOC

*For the Skalli family wine is much more than a profession, it is a tradition, built up over three generations with a pioneering spirit that is dedicated to discovering the potential of the Mediterranean and creating great wines.*

**Terroir :**

The vines are implanted on both a cryoclastic chalky scree slope soil and a tender chalky soil for fruitiness, nervousness and balance.

**Vinification :**

The harvest is done during phenolic maturity. There is a coldly pre fermentation to extract color and fruit. The extractions are made softly to obtain a silky structure.

**Ageing :**

50% is aged in barrels during a 6 month period to bring richness and complexity, whereas 50% is matured in tank stirring of the lees in for the roundness and sucrosity.

**Blending :**

This Pic Saint Loup is produced from a blend of Syrah which gives the wine concentration and richness of the tannins and Mourvèdre for a good length.

**Tasting notes :**

This Pic Saint Loup, with its deep purple robe, offers intense nose of juniper and liquorice. It reveals in the elegant and delicious notes of Mediterranean herbs and sweet liquorice on the palate. Served at 16/17°C, this wine can be enjoyed immediately or can be laid down for 3 to 5 years with the bottle lying flat, away from the light and varying temperatures.

Bottle 75cl	Case of 6 bottles		Europe Palette					
	Weight Kg	Dim (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Bordelaise Conique	8.12	25x16.6x29.9	630	105	5	21	852 (+ palette 15kg)	120x80x149

Avenue Pierre de Luxembourg - BP5 - 84231 Châteauneuf du Pape Cedex - France

Tel : +33 490 835 835 – Fax : +33 490 837 723

Visit our web site: [www.skalli.com](http://www.skalli.com)