

Le Prieuré

A HERITAGE RED BLEND THAT HARKS BACK TO THE FOUNDING JESUITS



ABOUT

A heritage red blend, named after the winery's landmark belltower, that harks back to the founding Jesuits who made it in the same concrete tanks in which the grapes are still fermented to this day.

GRAPE VARIETIES

Carignan, Cabernet Sauvignon and Mourvèdre.

WINEMAKING

The grapes are hand-picked, harvested and destemmed. The Carignan is shortly vatted to keep the freshness, the Mourvèdre is kept for a longer time to extract the aroma and spices, and the Cabernet Sauvignon undergoes long skin contact to express length and elegance. The free flowing and press wine achieve the malolactic fermentation in cement vats. After malolactic fermentation, the juice rests in cement tanks for 14 to 18 months before blending.

AROMAS & FLAVORS

A ruby hue, with aromas and flavours of black and red fruit, spice, licorice and garrigue.

PAIRING

Le Prieuré can be enjoyed alone or served with cheese and salads as well as hot and cold meats, stews, pies and mezze.

DRINKING WINDOW

Best drunk within two years of vintage but it can be kept for three to four years if stored correctly.

LIST OF INTERNATIONAL AWARDS LE PRIEURÉ



VINTAGE	COMPETITION	MEDALS
2018	UK - Decanter world wine awards - 2020	SILVER
	Germany - Berlin Wine Trophy - 2020	GOLD
	Germany - Mundus Vini Spring Edition - 2020	SILVER
2017	Germany - Berlin Wine Trophy - 2019	SILVER
2016	UK - International Wine & Spirit Competition - 2018	SILVER
2014	UK - International Wine Challenge - 2017	SILVER
	Germany - Berlin wine trophy - 2017	GOLD