

Domaine Piquemal Pygmalion 2018

The 2018 vintage was very good in the Languedoc compared to 2017. Indeed, even if the rains were late, the late August weather allowed the grapes to gorge themselves with juice and to obtain a very good maturity.

The volumes harvested are in the average of the last 5 years, including about 25% more than in 2017 with a very good quality.

Pygmalion is a reference to Greek mythology who was a king and a sculptor that felt in love with his creation and Aphrodite, goddess of love, brought her to life.



Grape Varieties : 75 % Syrah, 20 % Grenache Noir, 5 % Carignan

Soils Type : Black Schist Marls (Espiras de l'Agly)

Yield: 18 hl /ha

Harvest: Mid-September to keep strong tannins, and entirely harvested by hand

Wine making process: First, there is a very selective sorting to keep only the best grapes. During fermentation, there is regular pigeage and pumps-overs. The fermentation lasts 28 days in tanks, the wine is then aged for 6 months in oak barrels before being bottled.

Tasting Notes :

Intense Black Cherry colour with purple highlights

In mouth there are notes of black fruits, truffle, tapenade, with a delicately toasted nose....

Powerful wine, beautiful complexity and structured tannins

To Drink With : Grilled Beef, Game, Ribs, Blue Cheese...