



TECHNICAL INFORMATION

**DOMAINE LA COLOMBETTE**  
Lledoner Pelut

VINTAGE WINE

2019

TYPE

Red wine

APPELLATION

IGP Pays d'Hérault

GRAPE VARIETY

Lledoner Pelut 100%

ALCOHOL

13% vol.



 TASTING NOTES

Deep red in colour and the smell of red fruits such as strawberries and raspberries and notes of spice and garrigue herbs such as thyme and rosemary. The palate is soft, silky and long.

 ADVICE

A wine you can keep for 10 years. Best opened 2 hours before drinking. This wine is a great match for most meats and even pairs very nicely with spicy dishes.

- Valued as a grape variety in its own right, Lledoner Pelut has been thought of as a clone of Grenache for a long time. It differs from Grenache with its hairy buds (hence the name « Pelut »). Lledoner means Micocoulier in Catalan. It is a beautiful southern tree which bears small black berries with a large stone. These berries are said to taste of wine.
- This grape is usually grown in Catalonia along with Grenache Gris and Noir. Lledoner Pelut matures slightly later than Grenache Noir, but it is less sensitive to oxidation. It also produces fruitier wines.
- Only one parcel of Lledoner Pelut is responsible for this wine. Grafted by François Pugibet in 1968, it is currently our oldest vineyard. It is pruned in the traditional Gobelet style.
- The wine is cooled, fermented. To preserve the fruitiness and then aged in hogs-head barrels for two years. This provides us with the best red wine of the estate.
- Beyond the curiosity aroused by this little-known grape, it is a true wine to keep. As with Grenache, this wine certainly improves with age as the bouquet deepens and more explosive aromas of red fruit are revealed each year.