



# SPENCER

## LA PUJADE



CORBIÈRES  
APPELLATION D'ORIGINE PROTÉGÉE

# La P'tite Sœur 2013

*new from vintage 2013*

Grape varieties	Syrah 80%, Grenache 20%
Terroir / Soils	A sheltered valley at 300m altitude in the Corbières region. Clay limestone soils within a natural amphitheatre of slopes surrounded by pine trees and garrigue. The specific <i>climat</i> has an unusual quality: the soils contain aeolian sand, giving the wines more smoothness and an expressive fruit character.
Viticulture	Sustainable viticulture following organic principles. Organic fertilizers only; minimum intervention. Gobelet pruning for Grenache, guyot for Syrah. Carefully harvested at full phenolic ripeness.
Vinification	Rosé from pressing: de-stemming and gentle pressing. Natural fermentation with indigenous yeasts and temperature control. 13° vol.
Maturation	Matured in vat. Several rackings to avoid an overly robust filtration. Bottled at the Château.
Tasting note	<p>In the same convivial spirit as its sibling <i>Le P'tit Spencer rouge</i>, <b>La P'tite Sœur</b> brings a spirit of <i>joie de vivre</i> to the table.</p> <p>Delicately scented of red berry fruits and a hint of white flowers. On the palate it is medium-bodied, and expresses a fine minerality typical of the château <i>terroir</i>. Flavours of red berry fruit are complemented by a zesty freshness, which carries through to the finish, giving it an attractive thirst-quenching quality.</p> <p>Drink as an apéritif, or with hors d'œuvres, tapas and salads. Serve chilled (10-12°C). For immediate drinking.</p>

