



Terroir

- **Vineyards:** it spreads out over 5 different very hilly communities (220 to 600 metres in altitude): Mérindol les Oliviers, Mollans sur Ouvèze (Drôme county), Faucon, St. Romain en Viennois and Puyméras (Vaucluse county).
- **Soil types:** Stony terraces with rounded and /or sharp pebbles with soft soils, red sandy stones.
- **Climate:** Mediterranean but a bit cooler (due to the Mont Ventoux with its 1912 metres in altitude).
- **Background:** The sparse appearance of several rows of olive trees and fruit trees among the vines are vestiges of what used to be a very diversified farming area, but which suffered the consequences of heavy frost in 1956. Only the vines remain.

Production

- **Area under cultivation*:** 105 hectares, annual production : 3920 hl; basic yield : 40 hl/hectare.
- **Grape Variety mix:** Black Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties authorised by the Appellation 20% maximum.
- **Minimum alcoholic content:** 12.5%.
- **News:** Classified as a Côtes du Rhône Villages Appellation in 1979, the vineyard was consecrated in 2005 as a Côtes du Rhône Villages (Named Villages).

Tasting and drinking

- **Appearance:** wine with a purple robe, limpid and brilliant.
- **Nose:** an elegant and fruity wine with aromas of prune, cherries and blackberries.
- **Palate:** rich and generous, supple tannins, a long aromatic finish.
- **At the table:** goes well with red meat dishes, game and cheese.
- **Laying down:** aged 2 years in the cellar. The red wines can be kept 5 to 7 years.



The words to express it

Etymology of the "localities" where Puyméras is produced :
 "Plaine de Rouvière" : coming from the latin "robur" (oak trees) : "Plain of Oak Trees"
 "Le Moustier" : Moustieret is the short form of "monasterium" which is "mostièr" in Provincial French, meaning "monastery" which was transformed into Moustier.
 "Les Ferrières" : red soil, rich in iron.

* Source: harvest statement 2006