

PINOT NOIR

VIN DE FRANCE PINOT NOIR



REGION
VAL DE LOIRE



GRAPE VARIETY
PINOT NOIR



AGEING
3 YEARS



TERROIR

THIS CONFIDENTIAL 0.8-HA TERROIR LIES ON CLAY-SANDY SOIL. WATER DRAINS QUICKLY, ALLOWING THE GROUND TO WARM EASILY. A SMOOTH, LIGHT, DELICATE, AND FRUITY PINOT NOIR. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS FOLLOWING WITH AGING IN WOODEN TANKS FOR A MINIMUM OF 12 MONTHS BEFORE BOTTLING. LIGHT TOUCH OF WOOD GIVES TO THIS WINE A GENEROUS ASPECT.



TASTING NOTES

BRIGHT PURPLE COLOR WITH VIOLET HINTS. AROMAS OF RED FRUITS, FLOWERS, AND SPICES, ENHANCED BY CARAMELIZED VANILLA NOTES. THIS LIGHT-BODIED WINE OFFERS A FINE, ELEGANT PALATE WITH A LONG AND SMOOTH FINISH.



FOOD PAIRINGS

GRILLED BEEF STEAK, SAMOISSAS, WOK CHIKEN, PORTOBELLO MUSHROOMS, SAINT-NECTAIRE CHEESE. GOES PERFECTLY WITH SOME DESSERT AS CHERRY CLAFOUTIS OR OVEN BACKED BANANAS.

SERVICE TEMPERATURE: 12° - 14°

