

## Racine, Rosé de Pinot Noir, 2021

Vin de France, VSIG, France



Established in the South of France, and not unlike with age-old vineyards, Bruno finds his inspiration in his long fruitful relationship with the best producers. Here you will come across his astonishing Pinot Noir in its rosé version from the old high-lying vineyards of Limoux.

### PRESENTATION

"Pinot noir rosé uses a very temperamental grape. It only grows well in cool climates that see a lot of rain. Needless to say, this makes the Limoux Valley an ideal location to grow it." says Bruno Lafon. "The primary flavor you'll taste in a good pinot noir rosé is strawberries joined by rose and pomegranate flavors. You may also taste a bit of orange zest, lemon, or white cherry."

### TERROIR

The grapes that go into the production of this Pinot Noir made into rosé hail from two terroirs: the calcareous clay soils and dry, sunny climate in Languedoc near Béziers and yielding rich wines boasting gorgeous aromas and flavors of red fruit, while the diverse soil profiles of the higher altitude Limoux vineyards (calcareous clay, rounded stones, sandstone, limestone, marls) combined with a more wet and cooler climate lend structure and tautness to the wine.

### WINEMAKING

Harvested at sunrise to noon. Destemmed and slightly crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures.

### VARIETAL

Pinot Noir 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 10°C / 50°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This bottling of rosé made from Pinot Noir has richness along with a tight, steely character that brings elegance to the red-fruit flavors. It has a mineral edge that balances the red currant fruitiness and perfumed acidity. A touch of citrus and caramel confers some richness giving the wine an attractive zesty final lift.

### FOOD PAIRINGS

Enjoy this classy grown-up rosé with serious seafood such as lobster, seared salmon, tuna or duck and delicately cooked rare lamb. It's also a perfect hot weather pour, by the glass, along with spicy dishes, Niçoise, BBQ, salmon tartare and roe, al fresco.

