



Domaine de La Métairie d'Alon

Abbots & Delaunay, Domaine de la Métairie d'Alon, Pinot Noir Le Village, Rouge, 2024

IGP Pays d'Oc, France



PRESENTATION

Domaine de la Métairie d'Alon is a 25-hectare estate planted with Pinot Noir and Chardonnay vines, located in a mountainous area around the village of Magrie, between Limoux and Roquetaillade, in the Languedoc's Haute Vallée de l'Aude. It is composed of exceptional terroirs devoted to the production of high-end Pinot Noir and Chardonnay wines, crafted from organically grown, handpicked grapes.

The 'Le Village' range brings together wines from our different plots in the village of Magrie. As in Burgundy, these wines are representative of the terroir of the village as a whole.

TERROIR

The Pinot Noir "Le Village" is the result of a meticulous blend of the best Pinot Noir plots on the estate, representative of the terroir of the village of Magrie. This Pinot Noir is grown on high-altitude plots where the grapes benefit from cool temperatures at night and sunlight during the day. Some of the grapes come from vine plots over 12 years old exposed to the north in a warm basin, allowing for slow ripening and a very good balance between sugar and acidity.

WINEMAKING

The grapes are hand-picked, sorted in the vineyard, and transported to the winery in a refrigerated truck. Half of the grapes are vinified in two wooden vats – one entirely destemmed, the other using whole clusters only. The remaining half is vinified in stainless-steel tanks, with 20% whole clusters placed at the bottom. No sulphur is added, and fermentation takes place at a controlled temperature. Maceration lasts between 13 and 18 days, depending on the vat, with one pump-over per day. In the vat containing whole clusters, two foot treads and three manual punch-downs are carried out during mid-fermentation.

Ageing takes place over 11 months: 60% of the wine in stainless-steel tanks, kept at a relatively low temperature to preserve freshness and fruit, while the remaining 40% is aged in French oak barrels – 20% new and 20% in three- to four-year-old barrels. Malolactic fermentation occurs naturally, and bottling takes place in September 2025.

TASTING

The Pinot Noir "Le Village" 2024 displays a deep ruby-red colour with a silky texture. The nose opens on red berry aromas — raspberry coulis and fresh strawberry — complemented by floral notes of peony and rose, along with a touch of freshly cut wood. This charming, distinctly Pinot bouquet is both expressive and typified. On the palate, the attack is lively and elegant, driven by redcurrant flavours and a well-integrated, refreshing acidity. The velvety, supple and harmonious texture highlights a crisp freshness and a subtle vegetal note. The finish, carried by soft, refined tannins, reveals a Pinot Noir that is balanced, fresh and beautifully silky.



FOOD PAIRINGS

Serve at 14–15°C alongside a selection of fine charcuterie, roasted guinea fowl supreme or herb-crusted pork tenderloin. Its finesse and freshness also pair beautifully with Provençal ratatouille or a soft cheese such as Chaource.

