



FRENCH CELLARS

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IGP Pays d'Oc

Red



## PRESENTATION

“French Cellars” is a range of wines selected by “Private Collection” for the quality of their blends and the diversity of their grape varieties. These wines are made in the south of France by two winemakers trained in Australia.

## VARIETAL

Pinot Noir 100%

## TERROIR

This Pinot Noir embodies the richness and variety of the terroirs of the Pays d'Oc. Under the benevolent influence of the Mediterranean climate, this wine reveals all its complexity through a refined, balanced, and generously fruity style.

## WINEMAKING

The generous sun of Languedoc favors optimal ripening of this grape variety. After a pre-fermentation cold maceration, vinification takes place at low temperature in vats. This process allows to preserve all the freshness, fruity aromas, as well as the natural elegance specific to this grape variety.

## SERVING

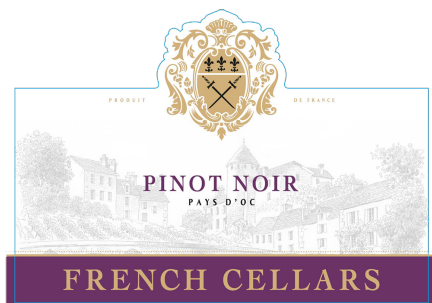
Serve at 17-18°C.

## TASTING

This Pinot Noir stands out with a dark robe and ruby highlights. Its bouquet reveals aromas of small red and black fruits, complemented by floral nuances and a subtle woody and vanilla touch. On the palate, it is both complex and fruity, with a beautiful length. Flavors of crushed black fruits such as blackberries, blackcurrants, and cherries are found, accompanied by jammy notes and silky and well-integrated tannins.

## FOOD PAIRINGS

Ideal to accompany a selection of cold cuts, white meats such as poultry in a creamy sauce, as well as mild cheeses.



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