

MAISON DE LA VILLETTE

Maison De La Villette, Pinot Noir, Rouge, 2024, Vis Vin de France, VSIG, France

PRESENTATION

A refined and subtle Pinot Noir from France displaying fresh fruit flavors and balance.

TERROIR

Sloping vineyards located on the foothills of the cooler Pyrenees and Cevennes mountains, in the South of France. Soils made of limestone, perfect for the delicate Pinot Noir.

WINEMAKING

Vinification starts with 2 days of prefermentation cold maceration in order to get fresh fruit, followed by a two week maceration. Ageing lasts about 6 months with French oak and bottling is done early in order to capture the grapes' primary flavors.

VARIETAL

Pinot Noir

TASTING

Refreshing and subtle aromas of ripe raspberries and cranberries with hints of plum and a touch of toast. The palate shows a balance of ripe fruit and freshness with an appealing spicy smokiness.

