



MAISON CENTAURÉE



PINOT NOIR
Pays d'Oc

Maison Centaurée, Pinot Noir, IGP Pays d'Oc, Rouge, 2024

IGP Pays d'Oc, France

PRESENTATION

Centaurée is the name of a rare and protected flower found in our vineyards, as well as in some remote locations in Minervois and in the foothills of the Pyrenees (Pays d'Oc - southern France). We are particularly proud that our agricultural methods and philosophy contribute to its preservation. Centaurée House pays tribute to this small wild flower, and we hope that our wines will live up to this generous nature.

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 promotes optimal ripening of this grape variety. After a pre-fermentation cold maceration, vinification takes place at low temperatures in tanks. This process helps to preserve all the freshness, fruity aromas, and natural elegance characteristic of this grape variety.

VARIETAL

Pinot Noir 100%

SERVING

Serve at 17-18°C.

TASTING

This Pinot Noir is distinguished by a dark robe with 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 nice length. We find flavors of crushed black fruits such as blackberries, blackcurrants, and cherries, accompanied by jammy notes and silky, well-integrated tannins.

FOOD PAIRINGS

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

