

# MARIUS & JEANNETTE

## Marius & Jeannette, Pinot Noir, Vin de France, Rouge, 2024

Vin de France, VSIG, France

### PRESENTATION

The 'Marius & Jeannette' range tells a simple and beautiful story: that of France in summer, bathed in sunlight and lulled by the song of cicadas. Like these two melodious names, our wines carry within them the warmth of the golden stones, the scent of the scrubland. Made from grape varieties typical of France, they express the conviviality of meals on the terrace, the laughter that escapes from the markets, and the art of taking one's time. 'Marius & Jeannette' is a glass of holidays to be shared, an invitation to savor life with every sip.

### TERROIR

This Pinot Noir reveals all the complexity of its terroir through a refined, balanced, and generously fruity style.

### WINEMAKING

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

### VARIETAL

Pinot Noir 100%

### SERVING

Serve at 17-18°C.

### TASTING

This Pinot Noir displays a deep and bright ruby robe. Its intense nose combines red and black fruits with delicate floral, woody, and vanilla notes. On the palate, it offers a generous and harmonious fruity taste, carried by silky tannins and a beautiful aromatic persistence.

### FOOD PAIRINGS

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

