

AOÛT 1944

LIBÉRATION de Paris



Libération De Paris, Pinot Noir, 2024

Vin de France, VSIG, France



"In August 1944, a convoy of American soldiers liberated a small village in Brittany, France. The first jeep stopped to pick up a seven-year-old boy who had been badly affected by the war. The American soldier gave him a piece of chewing gum and some chocolate.

The boy's eyes lit up and he smiled. From that moment on, an eternal gratitude for the United States of America was born. That boy is my father, Joël Bonneté."
Jean-François Bonneté, co-owner of Libération de Paris

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

A smooth wine with hints of raspberry and cherry on the nose mixed with floral notes and spice aromas. The palate is rich and silky with an array of berry flavors.

FOOD PAIRINGS

Serve at 17 - 18°C with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses.

