

Cavalier & Sons, Pinot Noir, France, Rouge, 2024

France



PRESENTATION

In 1907, Jules Cavalier, a brilliant inventor of some of the most ingenious equipment ever developed for the wine industry, planted his first vineyards to experiment with new machines. Today, his inventions are no longer used, but his descendants have expanded the vineyards in several of France's best terroirs and now produce some of the country's most renowned wines.

LOCATION

This wine comes from French vineyards on sloping land aged 10 to 30 years, grown on limestone soils that are ideal for the delicate Pinot Noir grape variety.

IN THE VINEYARD

Pinot Noir is an early ripening grape variety, both in terms of the beginning of the vegetative phase and maturation. This grape variety expresses itself wonderfully well and gives its best results in limestone-clay soils, with a high proportion of limestone. It is a fairly vigorous but not very productive grape variety. It is capricious and particularly sensitive to spring frosts. Ideally, Pinot Noir requires slow ripening in a cool climate.

WINEMAKING

Two days of pre-fermentation cold maceration to extract fresh fruit aromas and a beautiful color. 15 to 20 days of fermentation at controlled temperature. 6 months of aging in French oak barrels.

VARIETAL

Pinot Noir 100%

TASTING

This Pinot Noir is charming and elegant on the palate. It features beautiful aromas of raspberry, blackcurrant, and cherry, complemented by subtle notes of spices and vanilla.

FOOD PAIRINGS

To be enjoyed with deli meats, white meats, and light cheeses.

