

Saint Seine, Pinot Noir, Rouge, 2024

IGP Pays d'Oc, France



PRESENTATION

Although of Celtic origin, the term "Seine" is closely associated with France, as it refers to the main river that flows through the country for over 480 miles. According to legend, Saint-Seine was a descendant of the Celtic goddess "Sequana," who was the patroness of the Seine. It is said that she lived along the riverbanks, cultivating various quality products, including wine, for monks and the less fortunate.

TERROIR

Vineyards on sloping foothills of the Pyrenees and the Cévennes, in the south of France. The soils are limestone and perfectly suitable for Pinot Noir, a delicate grape variety.

WINEMAKING

The winemaking process starts with a two-day cold pre-fermentation maceration to obtain fresh fruits, followed by a two-week maceration.

AGEING

Aging lasts about 6 months in French oak.
Bottling is done early to capture the primary aromas of the grape.

VARIETAL

Pinot Noir 100%

TASTING

It is a balanced and elegant Pinot Noir with aromas of red fruits, floral notes, and a hint of vanilla.

FOOD PAIRINGS

To be enjoyed at room temperature with beef bourguignon, cheese, or peach pie.

