



PLAISIR



Grande Courtade, Pinot Noir, Vin de France, Rouge, 2025

Vin de France, VSIG, France

PRESENTATION

Pinot Noir matures on clay-limestone soils, producing a delicate wine with a touch of wood and empyreumatic notes.

TERROIR

Clay and limestone. High exposure to the sun.

HARVEST

Full ripeness to allow the grape variety to express itself.

WINEMAKING

Cold prefermentation maceration. Gentle extraction by punching down. Maceration for 8 to 10 days, with temperature control to maximize fruit extraction.

AGEING

(20%) of the juice is aged for 3 months in oak barrels.

VARIETAL

Pinot Noir 100%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 15 years old

SERVING

14/16 °C

AGEING POTENTIAL

1 to 3 years

TASTING

Pale ruby color.

Peaty nose of guignes and stone fruit.

Black cherry and pepper on the palate. Light, delicate and appetizing!

FOOD PAIRINGS

Tartare beef.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

"A simple, fruity and chocolaty pinot noir with dark cherries, dark chocolate and sweet spices on the nose. Medium-bodied with round tannins. Soft and fruity, with cocoa character in the short finish. From organically grown grapes. Drink now."

James Suckling



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