



# Pinot Noir (Pays d'Oc)

Established in the South of France, and not unlike with age-old vineyards, we find our inspiration in our long fruitful relationship with the best producers. Here you will come across our astonishing Pinot Noir from the old high-lying vineyards of Limoux.

#### **PRESENTATION**

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, they enjoy a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, produces amazing wines.

### WINEMAKING

PicPicked from high-lying and north facing vineyards, cold maceration prior to fermentation and gentle winemaking process. Aged in concrete vessels and partially in oak (5-8%) for maturation before bottling.

# VARIETAL

Pinot Noir 100%

## 13.5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

#### SERVING

T° of service: 16°C / 61°F.

# AGEING POTENTIAL

5 years

#### **TASTING**

Captures senses with floral scents including violet and flowering wild thyme. Raspberry liquorish entices further along with wild strawberry, dark cherries, tobacco & spice. The palate is juicy but balanced by rich forest floor, clove and savory flavors. Good tension between acid and fine tannins offers a well-rounded palate with appealing length.

# FOOD PAIRINGS

Good pairings: Charcuterie, ham and other cold meats. Patés and terrines. Classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Goat cheese. Grilled asparagus. Spring vegetables such as peas.

