



PHILIBERT DU CHARME

Réserve Spéciale



Philibert du Charme - Réserve Spéciale, Pinot Noir, Vin de France, Rouge, 2025

Vin de France, VSIG, France

PRESENTATION

In some wines, there is a demonstrative ambition. And then there are those who choose another path: that of charm. Philibert du Charme is part of this discreet French tradition, where elegance naturally asserts itself. His name evokes a timeless character, somewhere between literature and the art of living. A man of taste and cultured. Philibert du Charme is that: a French wine, simple, elegant, timeless.

TERROIR

This Pinot Noir comes from vineyards on terraces located on clay-limestone soils.

WINEMAKING

The vinification of this Pinot Noir consists of a pre-fermentation cold maceration of about one week and a one-week fermentation, with temperature control.

VARIETAL

Pinot Noir 100%

TASTING

With a dark robe with ruby nuances, this Pinot Noir has scents of small red and black fruits mixed with floral notes, with a delicately vanilla touch. In the mouth, it is complex, fruity and long. It has flavors of crushed black fruits (blackberries, blackcurrants, cherries), jam, and enveloped and melted tannins.

FOOD PAIRINGS

To be served at 18 °C with white meats, deli meats, and light cheeses.

