



Paul & Meg, Pinot Noir, Vin de France, Rouge, 2023

Vin de France, VSIG, France



PRESENTATION

PAUL & MEG" is a range of vegan single varietal wines. Our teams combine the winemaking know-how of the Old World with a marketing approach inspired by the New World, merging Burgundian culture with the richness and diversity of French terroirs.

WINEMAKING

The process begins with a cold pre-fermentation maceration of about a week, followed by temperature-controlled fermentation for the same duration. After fermentation, the wine undergoes an additional maceration period of 8 to 10 days. Aging then continues in lightly toasted oak barrels for a period of 6 to 9 months, to impart subtle complexity and refined texture to the wine.

VARIETAL

Pinot Noir 100%

SERVING

Serve at 16°C with salads, cold cuts, white meats, and light cheeses, or even a peach tart.

TASTING

With a beautiful ruby red robe, Pinot Noir reveals a nose evoking berries, floral notes, and a delicate touch of vanilla. On the palate, it reveals superb complexity. Full, long, and rich, its flavors of crushed red fruits (raspberry, blackcurrant, and cherry) and candied plum are supported by well-integrated and rounded tannins.

FOOD PAIRINGS

Serve at 17 - 18°C with deli meats, white meats (cream chicken) and light cheeses.

