



## L'Artisan, Pinot Noir, Rouge

Vin de France, VSIG, France



L'Artisan is what happens when a Burgundian winemaker heads south, falls for the Languedoc, and decides to have some serious fun with serious wine. Bruno Lafon swapped grand crus for garrigue and never looked back. With over 30 vintages under his belt and a twinkle in his eye, he crafts wines that blend French flair with southern charm, no beret required.

### PRESENTATION

Handcrafted in the cool hills, L'Artisan Pinot Noir reflects Bruno's devotion to detail and terroir. Each berry is gently coaxed to reveal its purest expression—bright red fruit, delicate floral notes, and a whisper of earth. It's a wine shaped by patience, instinct, and the quiet precision of a winemaker who treats Pinot like a craft, not a recipe.

### TERROIR

Grown in the Limoux valley between the Pyrenees and Black Mountains, this Pinot Noir thrives in a unique microclimate where Mediterranean warmth meets Atlantic freshness. The north-facing, high-altitude vineyards allow for slow, even ripening, enhancing purity of fruit, bringing out vibrant black fruit, floral notes, and finesse.

### WINEMAKING

The grapes are harvested from cool-climate vineyards, selected for their altitude and exposure. After a cold maceration to enhance freshness and color, fermentation proceeds gently. The wine is then aged in concrete tanks, with no oak influence, to preserve the grape's pure fruit expression. Minimally handled, this approach respects the integrity of both the terroir and the variety.

### VARIETAL

Pinot Noir 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

This expressive Pinot Noir offers generous aromas of red currant and cherry, with hints of fresh mint and a touch of forest floor. On the palate, it's light, juicy, and fruit-driven, with soft tannins and a vibrant lift that brings freshness and balance. The cool Limoux terroir lends clarity, finesse, and an elegant finish that makes this wine both accessible and refined.

### FOOD PAIRINGS

An excellent match for a board of cured meats, smoked turkey, or pâtés. Also delicious alongside chicken in creamy mustard sauce or grilled pork loin. For cheese pairings, soft goat cheese or triple-cream Brie work beautifully. Vegetarian dishes like mushroom risotto, truffle pasta, grilled asparagus, or roasted spring vegetables bring out its earthy nuance.



### Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas - France  
Tel. +33 467 360 171 - contact@nosvinsdusud.com  
www.nosvinsdusud.com

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