



TERROIR

Our Pinot Noir is planted on soil of clay and limestone on the heights of the Aude Valley, at an altitude of 500m, well-exposed to the sun and winds which create a micro climate.

CLIMATE

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period.

VARIETALS

100% Pinot Noir

VINIFICATION

After harvest the grapes are sorted and placed in a broad stainless steel vat where they burst under their own weight and the pressure of gravity's pull. The juice is then left in contact with the skins for 2-3 days while cold maceration takes place in a controlled environment no warmer than 12°C, and the caps are carefully punched down twice every day to ensure maximum extraction between the grape juice and the pulp and skins to ensure the colour and aromas of the final product.

The wine is then left to ferment for approximately a fortnight in a controlled temperature of no more than 25°C, after which the vat is drained and the free run wine is separated from the skins and gross lees and half the wine is transferred to oak barrels (10% of which are new), and the other half to stainless steel vats, where

it is left on the lees to undergo malolactic fermentation and oak-aging until the next February/March the following year.

TASTING NOTES

This wine is ruby, with hints of purple, and has a well-rounded body, with an expressive nose of cherries and spices, the wine is silky, fresh, and has a lovely balance between its fruit flavours and its oak hints.

SERVICE AND FOOD PAIRING

Serve at either room temperature (15-18 °C) or lightly chilled (10-13 °C) to accompany meals. Makes an excellent aperitif and goes well with charcuterie and red meat - try grilled lamb and roasted duck.

PACKAGING AND STORAGE

Sold in traditional Burgundy 0.75 bottle with agglomerated or synthetic Nomacork and comes in cardboard cases of 6 or 12 bottles. Store horizontally, in a cool in dry place. Drink within 3 years.