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LGI Cuvée Dissenay Pinot Noir 2022, Languedoc IGP Pays d'Oc



Country :	France
Grape Variety :	Pinot Noir 100%
Closure :	Screw Cap
Cellar Potential :	5 years
Residual Sugar :	6.6 g
Alcohol :	13%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	13700619328147

Grower

At LGI, we are guided by promoting local estates as well as local producers. We have tightened strong partnerships with single wineries as, we believe, they are the socle of winemaking in the Languedoc region.

Vineyards

The vines are located on limestone slopes, influenced by refreshing breezes and warm sunshine, creating one of the longest growing seasons in the Languedoc.

Winery Philosophy

The name of "Dissenay" is a contraction of the two French words "dix" ("ten" in English) and "sonnets". Indeed, this traditional brand is inspired by the rich wine culture and customs. In French folklore, there are many traditional wine songs and poems, which vary according to the regions.

Winemaker

Marilyn Lasserre studied wine at university for many years in Bordeaux and Toulouse and obtained an English degree from the Wine & Spirits education trust in London. After various winemaking experiences in Bordeaux and Southwest France she spent a lot of time in South Africa, Spain, Australia and Virginia USA. At LGI Marilyn overseas the entire winemaking process as well as the quality of the final product.

Vinification

Grapes are harvested early in the season to preserve the variety's elegant style and complexity. Grapes are sorted and destemmed as soon as they reach the cellar. Fermentation occurs at a controlled temperature of 26-28°C in stainless steel tank. Over a period of 15 days, the juices are punched down daily in order to extract colour and tannins. A small percentage of the wine is aged using French oak, to empower the wine with more complex aromas and silky tannins.

Tasting Notes

Glossy red ruby in colour. Intense black fruit aromas on the nose, followed by a hint of vanilla and cloves. On the palate, the fine-grained tannins offer a velvety texture. The length is long and vibrantly fresh, with a touch of mocha. Serve with earthy food, aged cheese, duck, chicken, pork and mushrooms.

Awards

N/A

Website

https://www.lgiwines.com/languedoc