



# PINOT NOIR

PAYS D'OC

Indication géographique protégée



Certifié HVE3



## WINE MAKING METHOD

Destemming in totality followed by a maceration of 6 to 7 days at low temperature (8-10°) in order to preserve the aromas and the color of the fruit. Regular pumping over is carried out during the fermentation (indigenous yeasts) followed by a punching down and a delestage. At the end of a long vatting period of 4 weeks, a soft pressing is carried out with selection of the juices. The wine is aged exclusively in vats.

## ORIGINE / SOILS

This cuvée is the result of a blend of 2 plots of land about 20 years old with clay and silt soils. The first one is located in the village of Alaigne, the second one in the commune of Conilhac located at 450m of altitude in the High Valley of the Aude.

## CULTURE / HARVEST

The harvest is done by hand, and is then transported in small containers in order to preserve the fruit intact.

The yield on these plots is about 5500 kg/ha (40-45hl/ha)

## TASTING NOTE

MASTERCLASS DRINKS BUSINESS

"Pale ruby, watery edge. Lively, sweet, light tomato and dried grass on the palate, touch of stem, a bit like a Marlborough pinot. Some strawberry, finishes with cranberry freshness and some tannic grip but a good light, sweet red. "