

PINOT NOIR

Cuvée Mosaïque

Conditions of growth: This vine develops very deep roots in a clayey, alkaline soil, avoiding all problems of drought.

Winemaking method: The grapes are harvested by hand. After destalking, they make long skin maceration to increase body and color... Traditional fermentation is through a temperature-controlled process and ageing takes place in vats.

Tasting:

- **Colour :** Deep pinkish-ruby-red. Presented in a green bottle.
- **Nose :** Ripe and wild bouquet, with aromas of raspberry, black currant and red currant.
- **Mouth :** A nice, pleasant wine. A gamey side with red fruits coming through. A well-balanced wine that lingers in the mouth.

Our advice: This Pinot Noir goes very well with grilled and roasted meat, with game, Asian food or with a cold meal.

Temperature: Serve chilled between 8-10°C (47-50°F).

Ageing: Up to five years.

