



# LE *French* FROG

Imported by  
Calini Group LLC,  
Overland Park KS

PINOT NOIR 2013

## WINEMAKING

After harvest and a light pressing, the juice is transferred into stainless steel tanks that are temperature controlled at 70 degrees Fahrenheit. The juice is kept in the tanks where malolactic fermentation to take place. The richness of the wine is derived from the quality of the fruit as opposed to wood contact.

## TASTING NOTES

The wine has a rich, ruby color with spicy aromas. It is full-bodied with good structure, soft tannins and a delicate finish.

Smell: Rainer Cherries, Fresh Picked Strawberries, Cranberry

Taste: Raspberry, Cola, Cranberry

## OVERALL IMPRESSION

Soft Warm and inviting...

Get lost in the  
silky soft layers

COUNTRY: PRODUCT OF FRANCE

OAK: NO

STAINLESS STEEL: 100%

VARIETAL: 95% PINOT NOIR 5% SYRAH

PH: 3.66

T.A.: 3.27 G/L

ALCOHOL: 12.26%

TANK AGING: 100% STAINLESS STEEL  
FOR 11 MONTHS

APPELLATION: LANGUEDOC ROUSSILLON /  
PAYS D'OC

## FOOD PAIRING

Trout Almandine, Roast Duck