

Sarment Doré



Paul W.

SELECTED BY KARL CALINI & JEREMY MARTIN

Jeremy Martin

TASTING NOTES

This Pinot Noir has rich cherry and raspberry flavors with a medium tannin and acidity.

WINE MAKING

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.

OVERALL IMPRESSION

Give your taste buds a jolt, this wine is a great departure from humdrum every day wine.

FOOD PAIRING

Beef tenderloin, roasted chicken, duck curry, lamb stew

Country: Product of France
Oak: No
Stainless Steel: 100%
Varietal: 100% Pinot Noir
pH: 3.59
T.A.: 3.17 g/l

Alcohol: 12.51%
Tank Aging: 100%
Stainless Steel for 11 months
Appellation: Languedoc Roussillon/Pays D'Oc

PINOT NOIR