



True Coast Pinot Noir, Red, 2022

Vin de France, VSIG, France

True Coast wines are the South in a glass, flirting with Mediterranean breezes in the Limoux vineyards. Here, grapes get VIP treatment, turning into wines that taste like they've been sunbathing and enjoying the diverse local weather. Pop open a bottle and get a taste of this sunny paradise. Crafted by Bruno Lafon and his wine-whispering crew, True Coast is a toast to French wine culture, blending old-school vino wisdom with a twist of now.

PRESENTATION

Bruno Lafon and Pinot Noir are Burgundy's dynamic duo. Bruno handpicks his vineyards with the precision of a master chef selecting ingredients - situated high where cool air reigns supreme, ensuring the grapes develop those rich aromas and deep colors. This approach is less about farming grapes and more about crafting superstars, resulting in wines with exceptional character and flair!

LOCATION

In the cooler climes of Limoux, Pinot Noir grapes bask on northern slopes, leisurely ripening to perfection. This region is the Pinot's ultimate chill-out zone in the sunny South of France. The soil, a zesty blend of chalk, limestone, and clay, is like a gourmet buffet for the grapes. This unique mix endows Bruno's Pinot selection with an extra kick of flavor and elegance. Sipping this wine, one relishes a taste of the area's finest, each grape slowly maturing into exquisite deliciousness!

VINIFICATION

In the winemaking process, it's all about the cool factor. The grapes undergo traditional vinification in gleaming stainless steel tanks, with fermentation kept under a breezy 20°C (68°F). After a relaxed two to four-week mingle in the tanks, these grapes are all dressed up and ready for their bottle debut. It's classic winemaking with a chill twist.

VARIETAL

Pinot Noir 100%

13 % VOL.

SERVING

T° of service: ± 16 °C / ± 61 °F.

TASTING

This Pinot Noir is a fragrant affair, bursting with the lively essence of strawberries, raspberries, and red cherries - the signature scents of a classic Pinot nurtured in a cool climate. In your glass, its ruby hue whispers of succulent summer red fruits, woven with notes of freshly ground clove and exotic goji berries. The experience is rounded off with silky tannins and a subtle whisper of dried herbs that stay with you long after the last sip.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, Sea food, Shellfish, Fish, French cuisine, Red meat, Poultry

VIN DE FRANCE

WHETHER YOU LOVE SWIMMING, FISHING, BOATING, OR JUST GETTING SOME SAND BETWEEN YOUR TOES. YOU CAN'T HELP LOVING THE COAST. CELEBRATE THE COASTAL LIFESTYLE AND SUPPORT COASTAL RESTORATION IN OUR COMMUNITIES WITH TRUE COAST WINES, WEARABLES, AND BEACH PROVISIONS.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

IMPORTED BY VINO WHOLESALE, JEFFERSON, LA Product of France CONTAINS SULFITES · RED WINE



