

RARE BIRD- Pinot Noir

Designation: IGP PAYS D'OC RED - PINOT NOIR

Grape variety(ies): Pinot Noir is a grape variety native to Burgundy. It yields fruity wines dominated by kirsch and blackcurrant notes

Origin: The vineyards of the Pays d'Oc are omnipresent in Languedoc-Roussillon. They extend from the southern Côtes du Rhône up to Carcassonne.

Soil: Varied over the whole producing area ; this vatfil has been especially selected on clay-chalky and stony soils.

Vinification: Harvested when just ripe, destemmed, crushed and regulated fermentation temperature (no more than 90° F). Oenologists have selected the best vintages in order to preserve all the finesse of Pinot Noir. Matured in tanks. Lastly, it is racked, filtered and bottled.

Tasting notes:

- **Color:** clear, medium intensity, pomegranate red

- **Nose:** Red fruit, blackcurrants, cherries,

- **Palate:** Wine with velvet tannins and smooth long finish

Recommendations: Red wine that may be served with white meat, poultry, grilled meat, salad and many types of cheese.

Serving condition in F°: 55 - 60

Cellar potential: 2 - 4 years

Alcohol content: 12

Bottle capacity: 750 ml

Bottles/case: 12



Non contractual pictures