



VARIETAL:

100% Pinot Noir

REGION:

Pays d'Oc, France

VINEYARD:

Le Charmel Pinot Noir comes from vineyards planted in Limoux, one of the coolest parts of Languedoc at the foothills of the Pyrenees Mountains in South West France. The milder temperatures and rain fall and the rocky soils consisting of clay and limestone create a unique terroir, perfect for the Pinot grape. Low yields help add to a rich concentration of the wine.

WINEMAKING:

On arrival at the winery the grapes are cold soaked for three days followed by a slow fermentation to extract as much fruit and color as possible. Following malolactic fermentation, twenty five percent of the wine is aged in French oak barrels for 10 months and the balance in stainless steel tanks.

TASTING:

This elegant Pinot has a lovely deep color, with ruby tints. It has scents of red and black berries mixed with floral notes and vanilla. On the palate, it displays aromas of crushed black fruits such as raspberries, blackcurrants, cherries and black-cherry jam. The wine has many of the characteristics of a little Burgundy and is rich and long on the finish.

FOOD PAIRING:

This is a gorgeous food wine and works well with roast meats, tuna and cheeses.

ALCOHOL: RS: TA: PH: 13.0 % 5.0 g/l 4.5 g/l 3.65

UPC: 0 89832 41213 7 750ml/12pck

