



Le Charmel

PINOT NOIR

— IGP Pays d'oc —



VARIETAL:
100% Pinot Noir

REGION:
IGP Pays d'oc, France

VINEYARD: Pinot Noir is one of the most challenging and delicate grape varieties. To craft this specific cuvée, our winemakers have selected vineyards located on the west part of the Pays d'Oc wine region, close to the Pyrenean mountains. Here, the vines are located on high elevation limestone slopes, influenced by refreshing breezes and warm sunshine, creating one of the longest growing seasons in the Languedoc. This exceptional climate and geographical location are a paradise for this world-class varietal. They offer idyllic conditions for producing some of the most elegant and sophisticated Pinot Noir in the South of France.

WINEMAKING: Grapes are harvested early in the season to preserve varietal elegance and complexity. Grapes are sorted and destemmed as soon as they reach the cellar. Fermentation occurs at a controlled temperature of 80°F in stainless steel tanks. For 15 days, the cap is punched down daily in order to extract colors and tannins. A small percentage of the wine is in French oak, to provide the wine with more complex aromas and silky tannins.

TASTING: Bright red ruby in the glass. The nose displays intense aromas of red fruits like cherry and raspberry, followed by hints of vanilla and clove. On the palate, the fine-grained tannins offer a velvety texture. The length is long and vibrantly fresh, with a touch of mocha.

FOOD PAIRING: Enjoy this wine with a slight chill with a wide array of cuisine, such as poultry, pork, pizza, burgers, pork, vegetable dishes, mushroom and cream sauces, aged cheeses.

AGEING POTENTIAL: Drinking well now and will improve with short-term bottle aging to a maximum of 5-7 years.

ALCOHOL: 13.0 %

UPC: 0 89832 41213 7
750ml/12pk

