

# PINOT NOIR

IGP VAL DE LOIRE



**Grape variety** : Pinot Noir



**Terroir** : Shallow soil on Serpentinite

**Area** : 1,80 hectares



**Farming method** : "Guyot nantais" short pruning method, to control the vine yield (50hL/hectares maximum), grassing, trellising and leaf thinning



**Harvest** : Mechanical with included sorter, only healthy harvest



**Winemaking** : 4 days cold pre-fermentation maceration then 10 days of maceration with regular treading, alcoholic fermentation from 20° to 22°C then malolactic fermentation



**Ageing** : Aged in traditionnal "nantaise" underground tank on lees during 12 months, and in french oak barrel



**Tasting** : To serve ideally between 12 to 14°C



**Keeping time** : Up to 10 years



**Winemaker commentary** : Ruby dress with amber reflects, ripe fruits and oaky nose, licorice and wood in the finish



**Food pairing** : Accompanies nicely duck with turnips, pork with prunes or veal marengo, meat in sauce

*Follow us on our social medias!* 

