

PINOT NOIR

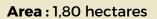
IGP VAL DE LOIRE



Grape variety: Pinot Noir



Terroir: Shallow soil on Serpentinite





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



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



