

LE VAL HÉRITAGE PINOT NOIR

IGP PAYS D'OC

Grape varietal: 100% Pinot Noir

Winemaking: double grape selection: on the plot and at the winery. The grapes are picked at optimum phenolic ripeness, and vinified via a low temperature pre-fermentation maceration. The extraction is slow, and maceration is short. Then the wine is aged for 2 months in oak.

Tasting notes: fresh, elegant with aromas of raspberry and cherry. The wine reveals soft tannins, and a supple mouth.

Pairing recommendation: beef, Boeuf Bourguignon, roasted poultry, coq au vin, Mushroom based dishes, strong cheese or simply with a platter of cheese.

Service temperature: 16-18°C

UPC : 3 021891 073543

