Pinot Noir

"Les Rives de l'Estang"

SOILS : Deep clay and silt for the lower part of the plot, clay, limestone and chalk for the higher part.

GRAPE VARIETY : Pinot Noir

VINEYARD & TERROIR

Located in Languedoc between Pézenas et Gignac halfway between Puilachet and Canet. The Pinot Noir plot extends along the west banks of the pond emptied out by the monks of Cassan Abbey in the 12th Century. The lower part of the vineyard (formerly under water) contrasts with the higher lighter and shallower part of the pond. In the mornings the air stays humid and fresh for a long time allowing a slow optimal and phenolic grape maturity.

WINEMAKING & AGING

Alcoholic fermentation in cement casks for 15 days with cap punching and pumping over daily. After the wine has been vatted, the ageing process takes place in oak barrels, of which 30 % is new oak, for 10 months. The second year of ageing happens in 900 L barrels on fine lees until bottling 10 months later.

Tasting

- A deep red ruby colour, this wine shows beautiful aromatic balance, fine and fruity. A fabulous and lengthy finish.
- This southern French Pinot Noir goes extremely well with top quality charcuterie, a roast chicken or a beef carpaccio with grated parmesan cheese. Can also be enjoyed with cheeses such as Saint-Nectaire, Charolais, Livarot or Epoisses.
- The optimal drinking temperature is between 12 – 14°C.

