



PINOT NOIR

Dry Red Wine
ORGANIC WINE

IGP PAYS D'OC

South of FRANCE

<u>Geographic area:</u>	Around Beziers
<u>Total surface:</u>	30 Ha
<u>Annual production:</u>	1 000 hl
<u>Average yield:</u>	70 hl/Ha
<u>Terroir - Soil:</u>	Chalky-clay

Grape variety
100% PINOT NOIR

Winemaking process

Long maceration (5 days). Traditional vinification
Finning: No Filtration: Tangential

Tasting

SENSUAL AND REFINED

<u>Eye:</u>	A beautiful bright red with crimson reflects
<u>Nose:</u>	Nose of great aromatic richness. Aromas of cherry and blackberries with forest floor notes.
<u>Mouth:</u>	Delicate and steady structure with a slightly woody harmony.

Wine and Food pairing

Ideal as an aperitif or to match with a chicken filet or with Asian food

Serving Temperature: 16°C.
Ready to drink. Keep for up to 3 -4 years.

Packaging

Bottle Type:	Bourgogne Evolution.
Case Type:	6 bottles (glass to glass)
<u>Closure:</u>	SCREW CAP
Pallet:	5 ranks x 25 cases = 750 bottles
EAN case:	13380330001712
EAN bottle:	3380330001715
Customs code:	220421803

www.terroirsvivants.com

