



GRANDE COURTADE



Pinot Noir

IDENTITY

Color	Red
Grape varieties	Pinot noir
IGP	Vin de France
Alcohol degree	12,5 % vol




TERROIR

Soil	Clay and limestone.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Full ripeness.
Vinification process	Cold maceration before fermentation, temperature-controlled maceration for 10 days to extract softly a maximum of fruit.
Ageing	Wood for 6 months.

TASTING NOTES

	Pale red.
	Smoked.
	Black cherry and pepper.
Finish	Light and subtle.

SERVICE

Food and wine pairing	Tartare beef.
Service	14/16 °C

AVAILABLE FORMAT

Format	Available in 75 Cl
--------	--------------------

This Pinot Noir matures without burning, the clay-limestone soils keep the freshness and allow the grapes to ripen slowly; ideally. The woody touch that we bring to it in the maturing process gives it empyreumatic, smoky notes... almost peaty like a whisky. We are getting out of the "traditional" expressions of the Pinot IGP Pays d'Oc and have decided to free ourselves from the syndicate by being in Vin de France appellation. A sublime expression of rose petals, a very light texture. "It pinotes" and we feel that these grapes have seen the sun... in moderation!

2021 : Jancis Robinson 15/20

2019 : Jancis Robinson 15/20

2017 : Jancis Robinson 15,5/20

