







Pinot Noir

Alcohol: 13% VOL

Serving temperature: 16°c

Colour: Red

Grape(s): Pinot Noir

Capacity: 750 ml

Label: HVE, IGP OC

Origin: Gard, France

Goes well with: Meat, Cheese

Type of soil

Clay-limestone soil at the foot of the Cévennes mountains in southeastern France.

Vinification

Traditional, in temperature-controlled concrete vats. Maceration for 3 weeks at between 20 and 28°C. Separation of the presses during devatting.

Tasting

Typical Pinot, light colour. Spices and woo<mark>dy notes combine on the</mark> palate.

Food and wine pairing

Viandes en sauce rouge ou blanche, fromage

Composition

100% Pinot.





