

PINOT NOIR ROSÉ

Moonlight Beach Walk



REGION

France / Loire Valley

GRAPES

Pinot Noir 100%

PRODUCTION

The grapes were hand-harvested into 20 kg cases. The harvest began in early March, the bunches were selected and then underwent a very gentle (long and soft) whole bunch pressing very similar to the one we use in the sparkling wine production, in order to have a very soft color extraction and good volume and texture in the resulting wine. The juice fermented as a white wine for 21 days in stainless steel tanks with controlled temperature.

TASTING NOTES

With crispy acidity, classic strawberry, red fruit aromas, and a sweet spice finish, it will be your summer essential! Medium orange-salmon. Showing scents of dried and fresh red cherries with an herbal edge, lingering depth of flavors that mimic the nose. Great acidity and freshness which makes this wine great with food.

FOOD PAIRING

Try with Margarita Pizza, a Niçoise salad, a paella or grilled chicken, fish or lamb with herbs.

TECHNICAL DATA

- Lower Sulfités (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



LE GARENNE

SUSTAINABLE FARMING