

PINOT NOIR

BBQ Chillout Party



REGION

France / Loire Valley

GRAPES

Pinot Noir 100%

PRODUCTION

After hand-harvesting, the grapes were gently de-stemmed into open-top fermenters, followed by a four-to-six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a natural yeast and punched down two or three times per day during their 7-day fermentation. After pressing, the wine was transferred into traditional small French oak barrels where it was aged for approximately 10 months.

TASTING NOTES

This Pinot noir displays aromas of pomegranate and raspberry on the nose and the palate as well as a light touch of nutmeg and cinnamon. Elegantly textured with seamlessly integrated with silky, textural tannins.

FOOD PAIRING

Pair it with barbecued ribs and poultry, roasted salmon or hearty vegetarian entrees.

TECHNICAL DATA

- Lower Sulfites (< 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