



Terroir:	<p>The Terroir is made up of clay and limestone typically from the High Valley of the Aude River area and the altitude is about 500m high.</p> <p>Our pinot noir vines are facing the Pyrenees Mountains and well exposed to sun and winds which create a micro-climate. It provides a long maturation of the grapes and some extraordinary condition to contribute to the outstanding wine.</p>
Climate:	<p>Mediterranean with mountain influences. During the maturation period, the temperature changes radically between night and day (30°C/12°C)</p>
Variety:	<p>Pinot Noir 100%</p>
Free-run yield:	<p>25 HI / Ha</p>
Wine process:	<p>The grapes are sorted out and put in the vats by gravity. Preferment maceration at low temperature last for 2-3 days. The caps are carefully punched everyday that helps to work out colour and aromas. The temperature is controlled within 25°C. 50% of the wine is placed in French oak barrels (10% new) and the rest is kept in a stainless vat. The malolactic fermentation and the ageing are both conducted until the next harvest.</p>
Ageing:	<p>50% in vat and 50% in barrels</p>
Tasting notes:	<p>Quite dark red with violet highlights. Expressive nose of black cherry and spices. Beautiful attack, the wine is ample and fruity with a fresh final.</p>
Vintage potential:	<p>2 ans.</p>
To serve with:	<p>Red meat with green pepper sauce, grilled lamb and roasted duck.</p>
Packaging:	<p>Burgundy traditional bottle of 0.75 cl. Synthetic cork Cardboard of 12 laying bottles.</p>