

Pinot Noir 2004

Tasting Notes

- Spot:** Bright ruby.
- Sniff:** Elegant yet earthy bouquet reveals notes of fresh red raspberries and strawberries.
- Nibble:** Ripe red fruits on the palate with a pleasant acidity and structure – the ultimate food wine.

Bon Appétit

- Be classic:** Great with grilled salmon or pork.
- Be adventurous:** Ideal at a barbecue.
- Service:** 57-60° F (14-16° C) or cellar temperature.

Winemaking

- Grape Variety:** 100% Pinot Noir
- Region:** Pays d'Oc (Vin de Pays – South of France)
- Terroir:** 2004 was an excellent vintage for this grape in the western part of the Languedoc region, near Limoux, France. The fruit is sourced exclusively from sloping hillside vineyards where cooler temperatures provide excellent growing conditions for Pinot Noir.
- Production:** After a cold pre-fermentation that lasts several days, the wine undergoes alcoholic fermentation in stainless steel vats for 2 weeks. The daily extraction is soft in order to keep the freshness of the fruits and to find the best balance between structure and aromas. The grapes undergo a cold temperature pre-fermentation maceration before starting a two-week-long fermentation. Gentle punchdowns help extract soft tannins, flavor and aroma compounds, resulting in a balanced wine with a long, silky finish. After malolactic fermentation, the wine is aged for 6 months.
- Importer:** Boisset America, Sausalito, CA
- SRP:** \$9.99 (1L)

