



Villa des Croix Pinot Noir



Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Pinot Noir (100 %)

Volume by Alcohol

12.5 % vol.

Winemaker

Claude Serra

Soil

Chalk with fragmentation of marl from Oligocene period. Vineyard situated in the Aude region near Limoux.

Vinification

Manual harvested with integral de-stemming. After a short cold maceration (5days at 10°C), thermo regulated fermentation at 25°C maximum. Slow extraction by unballasting and punching the cap. After a pneumatic pressure, fermentation in Stainless steel vat. Then 80% of the wine is maturing in tank and 20% is maturing in oak barrel for 9 to 12 months.

Tasting notes

Bright red colour with blue reflection. The aromas evoke red fruits notes (wild strawberry) followed by menthol, grilled and smoke sensations. The mouth is well-balanced between acidity and structure. The finish is aromatic with fine tannins.

Food pairing

Can be enjoyed with grilled meat, games or with a lamb curry.

Serving Temperature

16°C.

Bottle Life

Can be kept for up to 5 years.

Palletisation

105 cs x 6 x 75cl