





PINOT NOIR

We drew our inspiration from the generations who came before us and from them gained our deep understanding of the Central Loire grape varieties. With our mastery of these grape varieties, we naturally wanted to bring out all the facets of their character to reveal their full potential.

With love and rigour, our winemakers set out to conquer France's best Sauvignons and Pinots Noirs in order to make wines with perfect balance, combining richness and elegance. Through this meticulous selection of grapes, combined with the skill of men, we were able to create one of La Perrière's flagship wines, La Petite Perrière.

Grape variety:

Pinot Noir 100%.

Tasting notes:

Dense, pretty ruby colour with a slightly orange rim. Typical Pinot Noir fragrances on the nose, soft vanilla, laced with violet. Immediately vinous and concentrated on entry to the palate, this is a lovely big wine with a long finish with fruity, slightly camphor, notes.

This wine can be enjoyed when young but will also age well for 2-3 years after the bottling date.

Perfect food pairings:

Charcuterie, white meat, cheese.

Serving temperature: 13°C