

EL PINOT

THIS 100% PINOT NOIR WINE IS NOT 'CUT'
WITH ANY OTHER GRAPE VARIETY. NO SULPHUR IS ADDED,
NEITHER AT THE TIME OF HARVESTING NOR DURING VINIFICATION,
SO THE WINE IS 'PURE STUFF' AS THEY SAY!

Grape variety: 100% Pinot Noir.

Production: This wine is the result of a short vatting of destemmed Pinot Noir grapes without added sulphur. The wine undergoes several months ageing in stainless steel vats, which enhances its fruitiness and drinkability.

SO₂: 40 mg/l.

Tasting notes: El Pinot is a wine for those who are hooked on Pinot Noir in its purest expression. This style of wine is supported by a well-extracted colour and assertive tannins. It reveals a ruby red hue with garnet tints and a nose of violets, undergrowth and black fruit. The palate is energetic and carried by luscious notes of blackberries and blackcurrants, followed by a hint of vanilla.

Food pairings: This fruity, easy-to-drink wine will pair well with fajitas, grilled meat and all types of charcuterie.

Serving temperature: 13°C



LES ECLAIREURS
FOLIE DOUCE

