

[a Nathe Rouse Touraine - 100% Pinot Noir -

In the very heart of the Touraine region, in the district of Mesland, you will find a Domaine quite unlike any other... Contemporary and forward-looking, the Domaine des Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if the Domaine holds environmental concerns dear to its heart, drinking enjoyment comes a close second. Its wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Grape varieties : single-varietal Pinot Noir.

Soil : 25-year-old vines grown on silt over clay soils.

Production technical data: the harvested grapes, half of which are kept as whole clusters, are macerated in small barrels with a daily cap punching carried out for 2 to 3 weeks to ensure the perfect extraction of the fruit. Once de-vatted, La Naine Rouge is aged for at least 18 months in 400- litre oak barrels and sandstone jars.

Tasting notes : a wine with a ruby hue and dark purple highlights. Quite delightful nose brimming with fruit driven by black fruit coulis, blackberry, blackcurrant and strawberry jam notes. The palate is soft with a crunchy, juicy mouthfeel and very enjoyable & savoury fleshiness. The tannins are fine and silky with a nice bitterness.

Perfect food pairings : bayonne Ham, various cheeses and meats : chicken with beer, beef stew, poulet en barbouille. This red fruity wine from Touraine can be pleasant with a royal Coucous or a gratin Dauphinois.

Serving temperature : 13 - 14°C





Jaget La Perrière