

Racine

Bruno Lafon & François Chamboissier



PINOT NOIR 2018

Classification: Pays d'Oc
Vineyards: Languedoc, South of France
Terroir: Limoux (high-lying, with cool temps)
Viticulture: sustainable
Vintage: 2018
Grape(s): Pinot Noir 100%

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, they enjoy a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, produces amazing wines.

Captures senses with floral scents including violet and flowering wild thyme. Raspberry liquorish entices further along with wild strawberry, dark cherries, tobacco & spice. The palate is juicy but balanced by rich forest floor, clove and savory flavors. Good tension between acid and fine tannins offers a well-rounded palate with appealing length.

Picked from high-lying and north facing vineyards, cold maceration prior to fermentation and gentle winemaking process; aging in concrete vessels and partially in oak for maturation before bottling.

Good pairings: Charcuterie, ham and other cold meats. Patés and terrines. classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Goat cheese. Grilled asparagus. Spring vegetables such as peas.

T° of service: ±16°C / ±61°F.

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