

N°09

PINOT NOIR

VINIFICATION

The grapes are hand-harvested to preserve the optimum freshness of the fruit. After destemming, the grapes are transferred to stainless steel tanks, where cold maceration takes place at a temperature of 45 -50°F. Fermentation lasts for 7 to 10 days.

COLOR

Light plum purple.

NOSE

A refined nose of fresh, ripe cherries, strawberries and blackberries.

PALATE

Red cherry and strawberry shine through on this youthful palate with soft tannins and a round finish of nutmeg and cloves.

SERVING SUGGESTIONS

Enjoy with grilled meats, roasted turkey, stuffed chicken, seared tuna steaks and grilled salmon.

