



# Le Charmel

## LE CHARMEL PINOT NOIR 2017

— Pays d'Oc, France —

**VARIETAL:** 100% Pinot Noir

**REGION:** Pays d'Oc, France

**VINEYARD:** Le Charmel Pays d'Oc Pinot Noir comes from vineyards planted in Limoux, one of the coolest parts of Languedoc at the foothills of the Pyrenees Mountains in the South of France. The milder temperatures and rain falls and the rocky soils consisting of clay and limestone create a unique terroir. 10-year-old vines are pruned using the “cordon de Royat” and “Guyot” methods so as to expose the fruits and foliage to the sun. The low yields of 6.5 tons contribute to a nice concentration of the wine.

**WINEMAKING:** Cold pre-fermentation maceration of about a week in order to extract juicy flavors and a dark color. One week fermentation at controlled temperatures. 25% of the final blend is aged in oak barrels for 6 to 9 months.

**TASTING:** This wine shows deep in color, with ruby tints. It has scents of red and black berries mixed with floral notes, together with hints of delicate spices and vanilla. On the palate, it displays aromas of crushed black fruits such as raspberries, blackcurrants, cherries and black-cherry jam. This wine is complex, rich and long with well integrated tannins.

**FOOD PAIRING:** This is a gorgeous food wine and works well with roast meats, tuna and cheeses.



ABV: 13.0 %  
 RS: 5.0 g/L  
 TA: 4.5 g/L  
 pH: 3.65

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