

**Grapes**

100% Pinot Noir

**Region/Appellation**

IGP Val de Loire

**Alcohol by volume**

12.50%

**Residual Sugar**

less than 2 g/l

**pH**

3.2-3.4

**Total Acidity**

4.7-5.4 g/l

**Drinking Window**

2025 - 2025

**Tasting Guide**



Light      Medium      Full

**Tasting note printed**

10/03/2025

# Destinée Pinot Noir 2022

## 6x75cl

### Winemaker Notes

With notes of blackberry and blackcurrant on the nose and a palate that is round and supple.

### Vineyard

All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

### Winemaking

The grapes are partially de-stemmed and fermented at 28°C for seven days. The pressed wine and free-run wine is aged separately and gently filtered prior to blending and bottling.

### Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and then Sauvignon. The pattern of an early vintage is then in everyone's mind. Soon the succession of heat waves combined with a lack of water lead to a slowdown in the growth cycle. A few light rains in June come here and there to bring a little water. A violent hailstorm hits the south of the Sancerre appellation. The lack of water becomes very worrying for the entire vineyard until the end of August when the first rains allow the berries to swell and rebalance their constitution.

### Food match

Grilled and Roasted Red Meats

Serve chilled as an accompaniment to an entire meal or with pâtés, grilled fish, red meats, game, cheeses, red berry tarts.

