

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

Tasting Guide

A **B** **C** **D** **E**
Light Medium Full

Tasting note printed

22/07/2024

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.

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.

