

Grapes
100% Pinot Noir

Region/Appellation IGP Val de Loire

Alcohol by volume 13.5%

Residual Sugar less than 1 g/l

pH 3.6 - 3.8

Total Acidity 5.2 - 5.6 g/l

Drinking Window 2025 - 2027

Tasting Guide



B C D

Medium

Full

Tasting note printed 20/04/2025

Destinéa Pinot Noir 2023 6x75cl

Winemaker Notes

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

Vineyard

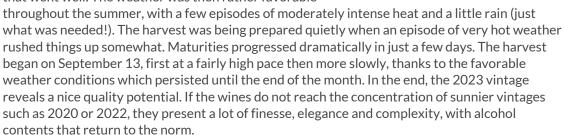
All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

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

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable



Food match

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

