

Grapes
100% Pinot Noir

Region/Appellation
IGP Val de Loire

Alcohol by volume
13.50%

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
A B C D E
Light Medium Full

Tasting note printed
10/03/2025

Destinée 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 throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

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 or red berry desserts.

