

Grapes

100% Pinot Noir

Region/Appellation

IGP Val de Loire

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.6

Total Acidity

5.2 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

22/07/2024

Destinée Pinot Noir Rosé

2020 6x75cl

Winemaker Notes

An easy drinking Rose that has notes of red berries and peach on the nose and a fresh soft palate.

Vineyard

Grapes for this wine come from various plots in Loire Valley. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

Winemaking

The grapes are pressed very slowly and racked gently to preserve delicacy. Fermentation takes place at low temperatures, before the wine is briefly aged on its fine lees and gently filtered prior to bottling.

Vintage

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot weather confirmed the precocity of the harvest. September turned out to be one of the hottest, injecting significant momentum into the ripening of the grapes, concentrating sugars and acidity. The harvest started on the 30th of August. Despite all the challenges, there is an aromatic elegance and good balance on the palate that characterize the 2020 vintage.

Food match

Grilled and Roasted White Meats

Serve chilled with grilled meats, salads, pâtés, grilled fish, fruit salads, red berry tarts.

