

**Grapes**

100% Pinot Noir

**Region/Appellation**

IGP Val de Loire

**Alcohol by volume**

12.00%

**Residual Sugar**

less than 2 g/l

**pH**

3.2-3.4

**Total Acidity**

4.7-5.4 g/l

**Drinking Window**

2024 - 2026

**Tasting Guide**



**Tasting note printed**

24/08/2024

# Destinée Pinot Noir Rosé

## 2021 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

Despite its challenges, 2021 fruit was good quality with good acidity.

### Food match

Grilled and Roasted White Meats

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

