

RÉSONANCE

Découverte Vineyard Pinot Noir 2019 3 x Magnums 3x150cl

Grapes

100% Pinot Noir

Region/Appellation

Dundee Hills AVA

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.72

Total Acidity

4.5 g/l

Drinking Window

2025 - 2030

Tasting Guide

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

Tasting note printed

28/04/2025

Winemaker Notes

Elegant yet structured, the wine is complex on the nose and palate with classic Pinot Noir aromas and flavours and a long finish.

Vineyard

From 6ha vineyard that sits in a 'bow', protected from the winds which pass over the ridge. Organically dry-farmed.

Winemaking

Traditional Burgundian vinification, followed by 17 months ageing in French oak barrels of which 30% are new.

Vintage

A warm spring created great weather conditions for bloom in early June leading to a sunny and cool summer, perfect for classic Oregon Pinot noir. After a dry August, significant precipitation in September meant picking between rainfalls, with harvest between September 19th and October 2nd. Meticulous sorting and care in the cellar allowed us to capture all of the greatness of the growing season, revealing elegant structure and alluring aromas in the wine. A surprise to many given the rain, 2019 is turning out to be one of the best vintages in recent memory.

Food match

Great with roast lamb or game dishes, or vegetable terrine.



HATCH MANSFIELD

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