



PINOT NOIR TERROIR HAUTE- VALLÉE

*The elegance of a southern Pinot noir,
the symbol of authenticity and
emphasizing a pleasure dimension.
The fruit of the grape is the star,
highlighted by pleasant tannins.*



TECHNICAL SHEET

Appellation

IGP Haute-Vallée de l'Aude

Type

Still red wine

Grapes

Pinot noir

Geographic situation

Clay-limestone in le Pech, les Clots, la Clauso

Vintage

2023

Alcohol level

13.0% alc vol

Vinification & aging

Manual harvest and transport in small cases. Destemming and transfer in natural cement vats. Vinification in cement vats. Transfer in oak barrels. Aging on the lees in barrels for 9 months.

Description

The nose unveils soft and elegant spicy scents, with a touch of meaty and wild flavours.

In the mouth, the wine is perfectly showing body, softness, juiciness, and structure, all in harmony with a black cherry flavour.

Food & Wine pairing advice

Decant and serve at 16°C paired with duck breasts and a red berries sauce to highlight the softness of the wine. To keep for 4-5 years.

Awards & Publications

2025: Guide Hachette des Vins – 1 star

2011: Gilbert & Gaillard – 14/20

Gault & Millau – 14/20