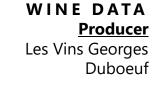
GEORGES DUBŒUF

2019 PAYS D'OC PINOT NOIR



DESCRIPTION



<u>Country</u> France

Region Aude, Pays d'Oc

Wine Composition 100% Pinot Noir Alcohol 14.5% Total Acidity 5.27 G/L Residual Sugar 4 G/L pH 3.66 This Pinot Noir features a bright ruby color. It exudes aromas of red fruits, especially cherry and wild strawberry. With an elegant and luscious mouth-feel, the fruit forward palate has notes of spice from a subtle touch of French oak. Unctuous and delicious through the finish.

WINEMAKER'S NOTES

The grapes for this wine came from south-facing IGP vineyards in the Pays d'Oc department of Aude, a few miles from the Medieval city of Carcassonne, in the high valleys of the foothills of the Pyrenees Mountains. Between the lush mountains and the deep blue Mediterranean Sea, it has an ideal climate for growing grapes. After picking and destemming, the juice is pressed, maceration and malolactic undergoes fermentation, with frequent pumping-over during the process. The wine is fermented at controlled temperatures in stainless steel tanks.

INTERESTING FACT

The wildflower pictured on the Pinot Noir label is the Red Poppy, which bloom in the fields and vineyards of the Pays d'Oc.

SERVING HINTS

This Pinot Noir is a perfect choice to serve with charcuterie, samosas, lasagna, salmon and soft cheese.

Quintessential Wines