

**PINOT NOIR**  
*Domaine de Bachellery*  
Pays d'Oc IGP - Red wine

TECHNICAL FEATURES

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Traditional winemaking. A very special attention is paid to the health state of the crop, harvested when fully matured. Complete destalking. Macerating in vats during 5 weeks, under heat monitoring. Fermentation under the effect of selected yeasts. End of fermentation under control of the temperature. When the fermenting process is achieved, free-run and press wines are kept separately and sometimes partly or totally blended, according to the vintage aromatic and gustatory expression. Ageing in vats until bottling.

Alcohol content: 12,5% alc.

TASTING NOTES

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Nice red colour, with garnet-red shades .

Expressive and charming on the nose with nice flower notes (violet, peony).

On the palate, fresh, round, a fine and elegant red wine on red fruit notes (cranberries, redcurrants), with a beautiful balance. A nice length, with a soft spicy finish. A beautiful Mediterranean expression of the variety.

SERVING ADVICE & FOOD PAIRING

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Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Nice served rather cooled down at 17°/18°, with roasted beef, poultry and casseroles.

Cellaring: Ready to drink today and for the next 4 years.

