

Pinot Noir Tradition 2021



PRODUCER

Claude Vosgien (Organic certified estate). No pesticides, herbicides, etc. used or sprayed in the vineyards.

APPELLATION

Cotes de Toul

WINE REGION

Lorraine, France

ALTITUDE

From 200 to 250 mt above the seal level (South and South/East)

SOILS

Very well drained clay and limestone soils from Jurassic age.

VARIETAL

100% Pinot Noir

YIELDS PER HECTARE

4.500 kg /ha

TRAINING SYSTEM

Guyot

HARVEST

2nd and 3rd week in September.

VINIFICATION

The hand-harvested grapes are carried to the cellar in plastic bins of modest capacity (18 kg). Double-sorted, whole cluster bunch and softly pressed. The must spontaneously ferments (indigenous yeast only) with the skins for 10 days with manual punch downs (pigeage) and frequent pump-overs.

The wine ages in stainless steel vats for roughly 6 months and then is bottled. Not clarified with animal based elements (like egg whites). No sterile filtration.

12% Abv

BOTTLES PRODUCED 7.000

WINE DESCRIPTION

Ruby red color with intense reflections. Elegant aromas of red fruit and cherries followed by an intense forest floor note. The palate offers vibrant drinkability, persistency, and fine grained tannins.

SERVICE TEMPERATURE

16-18 °C

FOOD PAIRING

Excellent option with light sauced red meats, fatty salmon, charcuterie and well cured cheese.

