

Pinot Noir 2020

PRODUCER

Domaine du Colombier

APPELLATION

IGP Val de Loire

WINE REGION

Loire Valley

ALTITUDE

90 mt above the seal level

SOILS & VINEYARDS

Grapes come from plots located at la Guiltière, with a total surface of 1 ha only. Young vines grown on Gabbro sub-soil. Gabbro is often called 'black granite' and it's an igneous rock formed underground by ancient volcanoes, and it imparts a distinct stony minerality to wines grown on it.

The whole estate vineyard has been certified HVE since 2015 with the goal to keep a high standard of the environmental practices. Among our culture methods, we use sexual confusion avoiding harmful insecticides. The estate has planted other trees in order to help biodiversity's development.

VARIETAL

100% Pinot Noir

ANNUAL PRODUCTION 3.000 bottles

TRAINING SYSTEM

Guyot "Nantais" with 2 spurs and 1 cane

HARVEST

Grapes were harvested during the first half of September. Harvest is mechanical with double sorting at the table.

VINIFICATION

Maceration during 5 days. Vinification in stainless steel tank. 18% of the cuvee was matured in used oak barrel (3rd passage), 82% in stainless steel tank. Bottled in September 2021.

AbV 12,5%

WINE DESCRIPTION

The wine offers red fruits notes, cherry and raspberry, then delicate notes of undergrowth, spices and leather. Our Pinot Noir is well balanced between freshness and a pleasant velvet sensation, displaying soft tannins and a round structure.

SERVICE TEMPERATURE - FOOD PAIRING

13-14° C. Delicious with grilled meat, "boeuf bourguignon" (beef meat cooked in red wine) or well cured cheese. You can also enjoy our Pinot Noir with an "osso bucco" (veal meat simmered with vegetables), duck breast, or barbecue lamb chops.

CERTIFICATIONS: HVE Sustainable certified (High Environmental Value) since 2015

