

Lgi

Cuvee Selection XXX Pinot Noir IGP Pays
d'OC 2023




RED STILL WINE


FRANCE


LANGUEDOC-
ROUSSILLON


SUITABLE
FOR VEGANS

TASTING NOTE

Ruby red colour with light copper highlights. Nose dominated by aromas raspberry and redcurrant and the specific aging process of this wine brings forth beautiful aromas of vanilla, bourbon, and roasting. Fine and silky tannins, exceptional structure. Amazing length on the palate.

VITICULTURE

Pinot Noir is a delicate grape, demanding top vineyards for quality wines. France, a key wine nation, birthed the "Terroir" concept, capturing how a grape reflects flavor, aroma, and color based on its origin.

VINIFICATION

To unlock Pinot Noir's potential, a 15-day "pigeage" process gently extracts colors and aromas without oxidation. The wine then ages for at least 6 months in French and American oak, enhancing its aromatic complexity.

FOOD MATCHING

Enjoy this Pinot between 12-14°C. It will be perfect with grilled red meat, roasted poultry, fish in sauce or grilled, and fine cheeses.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Screw cap
SKU CODE	L8626123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.54
TOTAL ACIDITY	3.34g/l Tartaric
RESIDUAL SUGAR	7.2g/l
SKU	L8626123