

LE CHAT NOIR

Le Chat Noir Pinot Gris 2021

Region:	Marseillette, Aude Valley
Soil:	Clay & Limestone
Elevation:	200m
Grape Variety:	100% Pinot Gris
Winemaker:	Hilde Chevillot
Closure:	Screwcap
Alcohol:	13.0%



Background: This is one of the very first Pinot Gris ever produced in the South of France. Until 2009, French Appellation laws restricted the planting of Pinot Gris to the Alsace region. Now planted in the South of France, Pinot Gris offers much promise – creating a more elegant fruit-driven style whilst retaining the varietal richness and complexity.

Sourcing: Primarily sourced from a vineyard in the dried lake bed of Etang de Marseillette, alongside the Canal du Midi and east of Carcassonne. This has proven to be a special terroir for Pinot Gris, always cooler than the rest of the region and with excellent soil moisture.

Winemaking: Hand harvested and then de-stemmed before a quick and precise vinification in stainless steel. The majority of the blend was then matured on lees in stainless steel tanks for six months whilst a small portion was racked to two-year-old French oak barriques for added complexity.

Vintage 2021 : As most of France was held hostage to major frosts in multiple wine regions, the Aude Valley fared better than most. Mild temperatures and good rainfall in Spring ensured steady bud burst. 2021 was a demanding vintage with excellent results although yields were down.

Tasting Note: Pale with yellow hints. The nose is awash with vibrant pear and citrus, roasted nuts as well as hints of spice. The palate is bright and lively with a core of citrus and pear. The finish shows subtle spice combined with fine acidity that neatly balances out the long, clean finish. Drink it with roast pork or charcuterie.