

LE CHAT NOIR

Le Chat Noir Pinot Gris 2018

Region:	Marseillette
Soil:	Clay & Limestone
Elevation:	200m
Grape Variety:	100% Pinot Gris
Winemaker:	Bernard Schurr
Closure:	Screwcap
Alcohol:	13.0%



Background: This is the fourth vintage of Le Chat Noir Pinot Gris and 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 2018: 2018 saw a return to auspicious vintage conditions – a mild, wet winter was replaced by a wet spring. July and August were hot and dry before September remained sunny with cool nights. Fruit quality was deemed excellent and the wines will deliver characteristic regional expression.

Tasting Note: Pale yet vibrant with yellow hues. The nose is expressive and pure with aromas of apples and pear with hints of spice and citrus aromas. The palate is bright and fruit driven with a vibrant core of pear and apple flavours. The finish shows subtle spice all pulled together by fine acidity balancing palate weight, texture and fruit expression. Drink it with some cured meats or chicken liver parfait.