

2015 Pinot Noir

Vin de France

Region: Gers & Aude Valley
Grape Variety: 100% Pinot Noir
Winemaker: Hilde Chevillot
Alcohol: 12.5%

Sourcing: Fruit from the Gers region, in the centre of southern France provides a core of rich and vibrant fruit with impressive depth whilst the high altitude, cool climate Aude Valley fruit provides high note aromatics and bright, fresh acidity.

Winemaking: Totally de-stemmed before a long, cool maceration. Maturation is primarily in stainless steel with roughly one third undergoing carbonic maceration, aiding aromatics and fruit expression. A further third receives six month maturation in French oak for greater complexity.

2015 Vintage: As in much of Europe, 2015 was an outstanding vintage in the south of France. Winter and spring were very wet, ensuring excellent soil moisture levels before a hot, dry summer followed ensuring good growth and healthy vineyards. Finally a moderate but clear Autumn ensured steady ripening and the cool nights courtesy of the clear skies allowed the retention of freshness and natural acidity. Although yields were a touch low, the wines are fantastic with lovely aromatics, excellent depth of flavour and vibrant acidity.

Tasting Note: Medium red in colour with a lifted and expressive nose, bursting with bright perfume, ripe plums and dark berries. The palate is fruit-driven with a core of sweetly fruited red berry and dark cherry flavours balanced by fresh acidity. Notes of forest floor and smoky spice add complexity before fine tannins provide definition to the finish.

