



2016 M. Pierre Pinot Noir

Region:	Gers & Aude Valley
Soil	Clay & Limestone
Elevation:	200-400m
Grape Variety:	100% Pinot Noir
Winemaker:	Hilde Chevillot
Closure:	Screwcap
Alcohol:	12.5%

LES AVENTURES DE
M. PIERRE
Le Chat Noir

Sourcing: Fruit from the Gers region, in the centre of southern France provides a core of vibrant and expressive fruit with impressive depth whilst the high altitude, cool climate Aude Valley fruit provides lifted aromatics, savoury complexity 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 three months maturation in French oak for complexity.

Vintage 2016 A very warm and dry vintage with noticeably low yields exacerbated by frosts in early Spring. The conditions continued with just enough relief via light showers before a very early and compounded harvest that had vigneron scrambling. A famous vintage for red wines, with rich flavours and impressive concentration matched by balance and freshness.

Tasting Note: Blood red in colour, bursting with aromas of ripe plums and dark berries. The palate is equally inviting with a core of supple, sweetly fruited red berry and cherry flavours. Notes of forest floor and smoky spice add complexity before fine tannins provide definition to the long, lingering finish.