



M. Pierre Pinot Noir 2017

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 2017 A cold winter was followed by an abnormally warm start to the year. Unusually frost came through in April forcing crop levels down by at least 30%. A bright, sunny Summer followed with harvest commencing earlier than usual. Quality was good across the board and made for a consistently strong vintage.

Tasting Note: Deep red in colour, with vital aromas of ripe plums and dark cherries. The palate is equally inviting with a core of supple, sweetly fruited red berry and cherry flavours. Hints of forest floor and earthy, smoky spice add complexity before fine tannins ensure definition to the long, lingering finish. Bright acidity frames it all making it a great match with game meats or wild mushrooms.