

# LE CHAT NOIR

## Le Chat Noir Pinot Noir 2018

**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.

**2017 Vintage:** 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:** Dark red in colour with a lifted and expressive nose, bursting with a seductive perfume of ripe plums and dark berries. The palate is glossy and supple 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. Try it with a mushroom risotto for a taste sensation.