

LE CHAT NOIR

2017 Le Chat Noir Pinot Noir

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: This was a challenging growing year for much of Europe as indeed it was for the South of France. The late April cooling from the North bringing risk of frost held at bay for many by the lighting of small vineyard row fires! Bunches were reduced and whilst the Summer warmth was long with limited rain events, the masterful vineyard management of the South ensured the resultant quality was very good. Smaller bunches of fully ripe flavours and tannins and slightly higher than expected natural acidity has ensured some excellent wines will come from 2017.

Tasting Note: Blood red in colour with a lifted and expressive nose, bursting with bright perfume, ripe plums and dark berries. The palate is rich 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.