

PINOT NOIR - IGP PAYS D'OC

“ With this Pinot Noir, Maison Castel combines a modern approach to winemaking with French *savoir-faire*. The aim is to find the right balance between the fruit profile and a certain elegance, to express the grape variety.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L








PRECISE QUALITY MANAGEMENT

This Pinot Noir comes from the Pays d'Oc PGI and has been chosen from some of the very best parcels. Pinot Noir is a thin-skinned grape which makes **lightly-coloured wines with silky tannins**. The Mediterranean climate of the Pays d'Oc allows this variety to ripen well and reveal its **delicate aromas**.



MAISON CASTEL KNOW-HOW

This Pinot Noir is a blend of wines made by **traditional vinification and thermo-vinification**, with good typicity. The Maison Castel team works with our best partners in the region, closely monitoring the vinification process to achieve the right **balance between fruit profile and structure**. The result is a lightly-oaked wine with pronounced red and black fruit notes.

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|  <p>Ruby red robe</p> |  <p>Enjoy with red meat, poultry and cheese.
An ideal pairing would be oven-baked andouillettes with mustard</p> |
|  <p>Pronounced red and black fruit aromas</p> |  <p>Serve at 14 - 16°C</p> |
|  <p>Round and supple, deliciously silky and fruity</p> |  <p>Can be aged for up to 3 years</p> |