

PINOT NOIR - IGP PAYS D'OC

“ This Pinot Noir is a fruit-forward, silky, French-style wine with aromatic complexity.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L

PRECISE QUALITY MANAGEMENT

The **Mediterranean climate** helps Pinot Noir to ripen well and gives it delicate red and black fruit notes. This wine is made from selected parcels belonging to our **Terra Vitis-certified partners** in the northern Béziers and inland Aude areas. The **clay-gravel** soils allow the Pinot Noir grapes to reach optimum ripeness and make this a particularly well-balanced wine.

MAISON CASTEL KNOW-HOW

The vinification process is carried out according to strict specifications. The fruit comes from **25 year-old vines** and undergoes a long maceration period (two to three weeks) followed by gentle extraction to obtain the very best expression. Almost a **third of the wine is oak-aged** to give smoky notes with a hint of minerality, resulting in a wine that is deep and smooth.



Ruby red robe



Enjoy with **grilled meat, Mediterranean cuisine and mature cheese**. An ideal pairing would be *bœuf bourguignon*



Cherry, wild raspberry and spice on the nose



Serve at **14 - 16°C**



Fruity, fresh and silky. Powerful and full of flavour



Can be aged for **up to 5 years**