

# I.G.P. D'OC

## LES SALINDRES PINOT NOIR



**GRAPE VARIETY** 100% Pinot Noir

### TERROIR

Soil: Clay-limestone

Altitude: 430 meters

Vines averaging over 40 years old

### VINIFICATION

Short maceration. Fermentation in temperature-controlled stainless steel vats to preserve freshness and aromatic brightness.

**ALCOHOL CONTENT** 12.5% vol.

### TASTING NOTES



Deep ruby color.



Delicate aromas of red fruits (raspberry, redcurrant), floral notes.



Light, fresh, crisp and fruity, with a mineral tension and a delicate finish.

### FOOD AND WINE PAIRINGS:

Grilled red meats, roast chicken, ribs, rack of lamb, international cuisine, assorted cheese platters.

**Ageing potential:** 2 to 5 years.

**Serving temperature:** 52°F to 59°F.

 **Bourgogne**  
**select** MAISON DE VINS  
PONTANEVAUX - 1699 D906  
F.71570 LA CHAPPELLE DE GUINCHAY

### PACKAGING

Bottle: Burgundy shape, 750 ml.

Natural cork.

Case of 12 bottles.