

LANGUEDOC, FRANCE

# Racines de la terre

PAYS D'OC

Pinot Noir

## BACKGROUND

Wines from Racines de la Terre are all estate grown and single vineyard varietals near Carcassonne between Minervois and Corbières. The winery has been producing wine for more than 100 years.

## GRAPES

100% Pinot Noir

## VINEYARD

Calcareous-clay with a saline tendency.

## WINEMAKING

Pinot Noir's harvests are always early, in August. 3 days of refrigerated maceration before the fermentation. The fermentation temperature is strictly monitored to preserve the subtil and fragile aromas of the fruit. For 5 to 6 days going through the process of punching the cap and pumping over; then the young wines stay for several days under the cap.

## AGEING

After soutirage, matured in tanks for 6 months.

## TASTING NOTES

A bright and fragrant Pinot, vibrant and jammy with great perfumes of cranberry, raspberry, and cherry.

## PAIRING

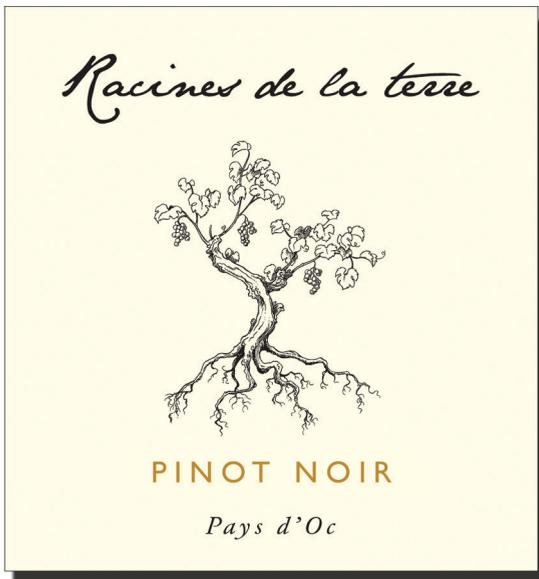
Pairs well with leg of lamb studded with garlic, duck, veal, mild cheeses ; also goes well with desserts such as shortbread with red fruits.

## SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

## ALCOHOL CONTENT

12%-13%



NOMADIC  
DISTRIBUTION