



DAK WICHANGOEN PINOT NOIR



<u>Appellation:</u>	IGP Pays d'OC
<u>Blend:</u>	Pinot noir
<u>ABV:</u>	14 %
<u>Soil:</u>	Rounded pebbles, limestone colluvium and subsoil.
<u>Winemaking:</u>	This wine undergoes a carbonic maceration. The vatting lasts three weeks. After blending, the alcoholic fermentation ends in oak casks.
<u>Color:</u>	Bright light red colour.
<u>Nose:</u>	Appealing notes of raspberries and wild strawberries.
<u>Palate:</u>	Light bodied with satiny tannins. Flavors of plum and fresh cherries.
<u>Preservation:</u>	Up to 5 years
<u>Food pairing:</u>	Ideally paired with all sorts of meat and cheese. But also goes perfectly with many of the dishes of the Chef Dak Wichangoen.



A wine created by Dak Wichagoen
She is the former chef of the one star Michelin restaurant KiinKiin, one of the first Thai restaurants in the world to be awarded a Michelin star in 2006. As head chef, Dak Wichangoen has managed to retain the Michelin star for 10 years. Today, Dak is a well-known face and TV personality. Right now she is a regular TV judge on the popular MasterChef Denmark.



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