



# Clé de la Passion Pinot Noir



<b>Appellation:</b>	IGP Pays d'OC 2020.
<b>Blend:</b>	Pinot noir
<b>ABV:</b>	13,5 %
<b>Soil:</b>	Rounded pebbles, limestone colluvium and subsoil.
<b>Average age of vines:</b>	27 years
<b>Yield:</b>	45 Hl/Ha
<b>Winemaking:</b>	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming. Cold maceration before fermentation for 3 days. Alcoholic fermentation for 30 days between 25°C and 27°C with two pumping-over a day.
<b>Color:</b>	Bright light red color.
<b>Nose:</b>	Appealing notes of raspberries and wild strawberries.
<b>Palate:</b>	Light bodied with satiny tannins. Flavors of plum and fresh cherries.
<b>Preservation:</b>	Up to 5 years
<b>Closure:</b>	Cork.
<b>Food pairing:</b>	Ideally paired with all sorts of meat and cheese.



All the cuvées are a tribute to the know-how of the South of France. It is also a discovery of our secrets and our passion for wine. Behind the label you will find the 6 main keys and secrets of quality winemaking. In a way, we share with you our secret recipes of both an elegant and gourmet wine. An invitation to discover the excellence of the South of France.



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