



# FRENCH BOULEDOGUE

## PINOT NOIR

### Red wine



**Appellation:** IGP Pays d'OC

**Blend:** 100% Pinot Noir

**ABV:** 14 %

**Soil:** Grass-seeded vine rows on plain.

**Winemaking:** 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. 6 months aging in oak barrels.

**Color:** Bright ruby colour.

**Nose:** The nose reveals fresh red fruits aromas with a hint of spices.

**Palate:** The wine offers light bodied palate with silky tannins, followed by flavours of cherry and liquorice.

**Serving temperature:** Best served between 12°C and 16°C.

**Preservation:** 4 years.

**Food pairing:** Perfect wine for poultry specialties, cheeses and mixed salads.



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