

# Tiffany TOBEY

## Red wine- Pinot noir

<b>Appellation:</b>	IGP Pays d'Oc
<b>Blend:</b>	Pinot noir
<b>ABV:</b>	13 %
<b>Soil:</b>	The vines located near the city of Carcassonne are planted on slopes with clay-limestone soils. The climate is Mediterranean, and strongly influenced by an Atlantic wind that brings a lot of freshness to the vineyards.
<b>Winemaking:</b>	Once harvested and in the winery, the grapes are de-stemmed and undergo a 3-to-4-day cold maceration, extracting the maximum of the classical fruitiness. The wine is then fermented in stainless steel tanks at a controlled temperature of 25°C for about 2 weeks. In the initial stages of the fermentation, the cap is pushed down twice a day, as sugars reduce, we ease off this technique as to not over extract the tannins. The goal is to capture the elegance and expressiveness of the grape. Later, the wine is matured in both tank for 8 months.
<b>Color:</b>	Endowed with a splendid ruby colour.
<b>Nose:</b>	The aromas are redolent of rich red fruits (cherry and black currents) and soft spices.
<b>Palate:</b>	freshness and balance are perceptible on the palate, with round, light tannins coming into play.
<b>Preservation:</b>	Up to 4 years.
<b>Food pairing:</b>	A wine for all seasons. Pairs well with roast chicken alongside autumn vegetable and quinoa. Alternatively, with salmon or other fatty fishes.



### Signature Sommelier – created by Sommelier Tiffany TOBEY:

Tiffany Tobey, the current Sommelier and Wine Director for the Ritz Carlton Resort, Dallas, Las Colinas, graduated from Texas Tech University with dual Bachelor's degrees from Texas Tech University in Restaurant, Hotel, and Institutional Management (RHIM). Previously Tiffany was a judge for several years at different prestigious national wine competitions. Ms. Tobey is also a proud board member of the Dallas Chapter of the Les Dame d'Escoffier International, a philanthropic organization of Women leaders in the food, beverage, and hospitality industries.