

CAPITELLES DES FERMES CAPITELLES DES FERMES PAYS D'OC PINOT NOIR

PAYS D'OC • LANGUEDOC • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Hailing from the Aude, a department in the Languedoc-Roussillon of south-central France. It's a region that is influenced by both the gentle warm Mediterranean climate and the cool mountain winds, often producing a huge swing between warm daytime temperatures and chilly nights. This distinct microclimate allows the grapes to ripen slowly, producing fresh and balanced wines.

Wine Making

The grapes are sorted and placed in a broad stainless steel vat where they burst under their own weight and the pressure of gravity's pull. The juice is then left in contact with the skins for 2-3 days while cold maceration takes place in a controlled environment no warmer than 12°C. The wine is then left to ferment for approximately a fortnight in a controlled temperature (25°C), after which the vat is drained and the free run wine is separated from the skins and gross lees and half the wine is transferred to oak barrels, and the other half to stainless steel vats, where it is left on the lees to undergo malolactic fermentation and oak-aging until the next February/March the following year.

Food Suggestions

Pairs well with beef, pasta, and veal.

TASTING NOTES

This wine is ruby, with hints of purple, and has a well-rounded body, with an expressive nose of cherries and spices, the wine is silky, fresh, and has a lovely balance between its fruit flavours and its oak hints.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

