

PALISSADE

PINOT NOIR 2015 Vin de France - red

'Vin de France' stands for 40 to 50% of the total French wine production. The legal appellation 'Vin de France' dates back to the 1970's, when the first European regulations were taken. The label cannot state any specific area origin except France. Namely, 'Vin de France' can be a blend of any grape from any region of France.

Pinot noir is a French grape varietal having its origin near Dijon where it is widely cultivated. Experts say that pinot Noir appeared long before the Gallo Roman era. But, from 1395 it became emblematic from the Burgundy region. Pinot noir requires a temperate climate, and soils made of gravels and limestone. It gives wines light coloured wines, (a light almost pinkish cherry colour) and shining. Very fruity on the palate, with aromas of cherries, strawberries and blackberries. Mixing power and elegance, it is a ideal accompaniment for both red and white meats. Distinguished and subtle, this grape varietal can match any type of cuisine. It stands for a symbol of the French Gastronomy.

Varietal : 100% Pinot noir

TASTING

Robe: Garnet Red colour with ruby highlights.

Nose: very aromatic nose, marked by red and black fruits such as cherries, strawberries, raspberries and blackberries. Spicy notes and quince notes.

Mouth : Round attack. Supple and elegant tannins. The structure is enhanced by a light vivacity, making its richness.

Food Match: white meats in sauce, grilled red meat

Serving temperature: 16 - 18°C

Aging: 1 - 2 years

