



HAUT DE SÉNAUX PINOT ROUGE



APPELLATION : IGP Pays d'Oc Rouge



GRAPE VARIETY : Pinot noir



TERROIR : Vineyards planted on clay-gravel soils oriented North South.



VINIFICATION ET ÉLEVAGE :

Selection plot with a mechanical harvest towards the end of August. Total de-stemming. Cold maceration for few days before fermentation, then fermented in concret vaps. Filtration and preparation of wines for packaging at the property.



TASTING :

COLOUR : Cherry red with garnet highlights.

NOSE : Reveals notes of fresh red berries acidulated.

PALATE : The attack on the palate is frank, light with a lot of delicacy.. The tanins are soft which blend well with red fruit aromas. The fruity, light finish is typical of a Pinot Noir wine from fresh terroir.



PAIRINGS : Will perfectly go with on white meat, grilled fish or light cheeses.



OENOLOGIST'S TIP

Slightly chilled, it will confirm its thirst-quenching, fruity and light character.