

FX BARC "SUR LE FIL"

VDF PINOT NOIR



REGION
VAL DE LOIRE



GRAPE VARIETY
PINOT NOIR



VINTAGE
2020



TERROIR

A TINY PARCEL OF 1 HA IS SITUATED IN A AREA OF CLAY-BASED AND SANDY SOIL ON THE HEIGHTS OF THE COMMUNE SAINT-AIGNAN -SUR CHER. THIS TERROIR ENABLES TO PRODUCE SMOOTH, LIGHT, DELICATE AND FRUITY PINOT NOIR .THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

PRODUCTION OF THIS WINE STARTS WITH A TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS FOLLOWING WITH AGING IN WOODEN TANKS FOR A MINIMUM OF 6 MONTHS. ADTRE THAT, THIS WINES IS AGED IN AMPHORAS FOR 7 MONTHS TO GET A MORE GOURMET AND GENEROUS ASPECT.



TASTING NOTES

DARK PURPLE COLOR WITH SOME VIOLET HINTS RED FRUIT, FLOWER, AND SPICE AROMAS THAT ARE ACCENTUATED BY A SLIGHTLY CARAMELIZED VANILLA NOTES. MEDIUM - BODIED WINE WITH A LONG AND A SMOOTH FINISH.



FOOD PAIRINGS

PINOT NOIR FOR SPECIAL OCCASIONS CAN BE PAIRED WITH GRILLED BEEF STEAK, PORTOBELLO MUSHROOMS, SAINT-NECTAIRE AND OTHER STRONG CHEESES.

AGEING POTENTIAL: 6 - 8 YEARS

SERVICE TEMPERATURE: 12° - 14°

