



Complices de Loire

LA BELLE ALLURE

VDF PINOT NOIR



REGION
LOIRE VALLEY



GRAPE VARIETY
PINOT NOIR



AGEING
2-4 YEARS



TERROIR

THIS WINE COMES FROM SEVERAL PLOTS ON CLAY-DOMINATED SOILS. THIS TYPE OF SOIL WITH THE INFLUENCE OF TEMPERATE CLIMATE FAVOUR LIGHT AND FINE PINOT NOIRS, WITH REFRESHING ACIDITY. THE AVERAGE AGE OF VINES IS 20 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 12 MONTHS BEFORE BOTTLING.



TASTING NOTES

THIS WINE HAS A DEEP RED COLOUR WITH VIOLET REFLECTIONS. ITS AROMA IS EXCEPTIONAL, FEATURING VIBRANT NOTES OF FRESH RED FRUITS THAT STAND OUT BEAUTIFULLY. ON THE PALATE, THE WINE PRESENTS A LIGHT, ELEGANT, AND DELICATE EXPERIENCE.



FOOD PAIRINGS

THIS PINOT NOIR IS A LIGHT CHOICE THAT PAIRS NICELY WITH SALMON, YET IT OFFERS ENOUGH COMPLEXITY TO COMPLEMENT RICH MEATS SUCH AS DUCK WITH MUSHROOMS. IT ALSO PAIRS WONDERFULLY WITH CHEESES LIKE BRIE, CANTAL, AND MIMOLETTE, AS WELL AS DESSERTS SUCH AS TIRAMISU WITH RED FRUITS.

SERVICE TEMPERATURE: 12° - 14°

