



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 SOILS WITH A PREDOMINANCE OF CLAY. THIS TYPE OF SOIL, COMBINED WITH THE INFLUENCE OF A TEMPERATE CLIMATE, FAVOURS LIGHT AND DELICATE PINOT NOIRS WITH REFRESHING ACIDITY. THE AVERAGE AGE OF THE VINES IS 20 YEARS.



**VINIFICATION**

ALCOHOLIC FERMENTATION LASTS AT LEAST TEN DAYS, WITH MACERATION AT 20°C. THE GRAPES ARE THEN PRESSED, FOLLOWED BY MALOLACTIC FERMENTATION. THE WINE IS AGED IN STAINLESS STEEL TANKS FOR SEVERAL 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°

