

FX BARC "SUR LE FIL"

VDF PINOT NOIR



REGION
VAL DE LOIRE



GRAPE VARIETY
PINOT NOIR



AGEING
6-8 YEARS



TERROIR

THE GRAPES COME FROM A SMALL 1-HA PARCEL LOCATED ON CLAY-SANDY SOILS ON THE HEIGHTS OF THE SAINT-AIGNAN-SUR-CHER COMMUNE. THIS TERROIR PRODUCES A SMOOTH, LIGHT, DELICATE AND ELEGANT PINOT NOIR. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

THE PRODUCTION OF THIS WINE BEGINS WITH TRADITIONAL VINIFICATION IN STAINLESS STEEL TANKS, FOLLOWED BY MALOLACTIC FERMENTATION IN A 60-HL OAK VAT AND AGING FOR A MINIMUM OF 15 MONTHS TO DEVELOP CHARACTER AND BALANCE.



TASTING NOTES

THIS WINE DISPLAYS A DEEP PURPLE COLOR WITH VIOLET HIGHLIGHTS. AROMAS OF RED FRUITS, FLORAL NOTES AND SPICES ARE ENHANCED BY A TOUCH OF LIGHTLY CARAMELIZED VANILLA. THIS IS A DELICATE WINE, WITH A LONG AND SMOOTH FINISH. IT COMBINES FRESHNESS AND ELEGANCE.



FOOD PAIRINGS

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

SERVICE TEMPERATURE: 12° - 14°

