

# VILLA DES CROIX

## Pinot Noir



### Appellation

Indication Géographique Protégée Pays d'Oc

### Vintage

2024

### Varietals

Pinot Noir (100 %)

### Volume by Alcohol

12.5% vol.

### Oenologist

Claude Serra

### Soil

Chalk with fragmentation of marl from Oligocene period. Vineyard situated in the Aude region near Limoux.

### Vinification

Manual harvested with integral de-stemming. After a short cold maceration (5days at 10°C), thermo regulated fermentation at 25°C maximum. Slow extraction by unballasting and punching the cap. After a pneumatic pressure, fermentation in Stainless steel vat. Then 80% of the wine is maturing in tank and 20% is maturing in oak barrel for a minimum of 3 months.

### Wine tasting notes

Bright red colour with blue reflection. The aromas evoke red fruits notes (wild strawberry) followed by menthol, grilled and smoke sensations. The mouth is well-balanced between acidity and structure. The finish is aromatic with fine tannins.

### Food and drink

Can be enjoyed with grilled meat, games or with a lamb curry.

### Palletisation

100 cases x12 x 75cl

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