

## LES AMIS PINOT NOIR 2020



**Origin : IGP OC**  
**Village : Cesseras**  
14.2% ALC/VOL

### The Vines :

This Pinot Noir is produced with vines that are 25 years. They are all planted on the foot hills of the "Black Mountains" close to the medieval city Carcassonne.

### Variety :

100% Pinot Noir

### Terroir :

The foothills of the "Black Mountain" are relatively fresh. This cooler climate allows our Pinot Noir to mature gently and boast traditional qualities of this variety.

### Vinification :

Grapes are picked at full maturation and are put directly in stainless steel vats for "cool" maceration for 5 days at 10 ° C. This is followed by fermentation for 12 days at 25° C with daily stirring, "pigeage" and constant sampling in order to extract the maximum of fruity flavors, dyes (anthocyan) and tannins from the skin of the grapes. The process finishes with malolactic fermentation in stainless steel vats.

### Tasting Notes :

Attractive, spicy red fruits and flavors with a touch of tannin. Rich and balanced, it can be served chilled, 14° C, or on its own with charcuterie platters, white meat or BBQ.

### Food Pairings:

Butterflied lamb, chargrilled steak, or venison.