

Orbiel & Frères

PINOT NOIR



Terroir

Orbiel & Frères works with select plots in the Languedoc: our Pinot Noir is sourced from the coolest area in the South of France influenced by the fact that the vineyard is situated at the foothill of the Montagne Noire rising to 400 meters above sea level (benefiting from North breezes) and with strong viticulture control.

Vinification

The rows are grassed down to avoid excessive vigour. The whole bunches went through a period of cold-soak. Fermentation on skins lasted 2 weeks prior to pressing. There was Burgundian-style manual punch-down to break up the cap and maximize colour. Very little press wine was used.

Tasting Notes

A very distinctive & immediately enjoyable Pinot Noir. This is a very juicy, raspberryish, cherryish wine with hints of strawberry & refreshing note of pepper. Great by itself or to accompany all a wide range of meat dishes, but could also be enjoyed with fish such as tuna or salmon.

Grape variety : 100% Pinot Noir

Appellation : IGP Pays d'Oc

Region : Languedoc Roussillon, France

Cellaring potential : Ready to drink

Alcohol : 12,5 %

Acidity : 2,9 g/L

PH : 3,68

Residual sugar : 3g/L

