

ROPITEAU
Frères

PINOT NOIR VIN DE FRANCE
LES PLANTS NOBLES



Production area

This 100% Pinot Noir comes from the south of France, is grown in clay-limestone, marl and sandy clay soils strewn with pebbles. This vineyard is generally found at an altitude of 200 to 400 metres and combines the influence of the Atlantic Ocean and the Mediterranean Sea.

Origins

This range of easy-drinking wines, pays tribute to the great noble French varieties and especially to the roots of Ropiteau Frères.

Varietal

100% Pinot Noir

Vinification and maturing

Cold maceration to begin with, then the temperature was increased slowly to 30°C. extraction by punching of the cap and pumping over the must... Pressing and blending of the free-run and press wines. Maceration with different wood-fired oak barrels brings sweetness, length, toast... One third of the wine was aged in barrels.

Tasting notes

COLOUR: deep red with ruby highlights.

NOSE: very warm, with red fruits and peach, toast, vanilla and coconut.

PALATE: full-bodied with predominant flavours of cheery and blackcurrant, liquorice.

Food and wine pairing

This wine will be a perfect match to delicatessen, grilled meats, pizza, barbecues or cheeses.

Serving suggestions

Serve slightly chilled (14°C)

Ageing potential

This wine is ready to be tasted but can be kept 1 to 2 years.

Safra 2016. Almoço em 03/06/2018. Chácara Colombo.