



*Full of history and with fine flavour, this wine pays tribute to the General Counsellor, a major figure of the family, who devoted his life to the renown of the noble grapes of his home region. In his honour, the house is perpetuating the tradition of quality, elegance and prestige in selecting and making fine wines which marvellously express all the richness of the French terroirs.*

#### Varietal

100% Pinot Noir.

#### Origins

In accordance to our tradition and values of elegance and quality, the Pinot Noir grapes and juices from the South of France were selected on specific vineyards cultivated on clay and limestone soils along the Mediterranean coast.

Subjected to strong thermal amplitude, the grapes benefit from very favorable conditions to come to full maturity and express all the richness of the variety.

#### Vinification

Harvested by night at optimum maturity, in order to keep all the freshness and obtain nice colour and intensity aromas, *the Pinot Noir grapes were directly pressed* at their arrival at the winery.

Then, the *press juice* went through a static settling at low temperature (14-16°C / 57-60°F) for a gentle fermentation and conservation of the fine fruity aromas. Sowing of aromatic selected yeasts was then followed by a fermentation at 18°C (64°F) with micro-ventilation.

Once the malolactic fermentation was complete, the wine was racked and aged on fine lies, which were regularly stirred (kept in suspension).

#### Tasting notes

**Colour:** light and elegant raspberry pink.

**Nose:** very pleasant, on fresh red fruits flavours such as raspberry and strawberry combined to citrus notes (grapefruit, tangerine) and a little English candy.

**Palate:** a very elegant, well-structured and fresh wine offering a frank yet supple attack. The mouth is truly balanced and fulfilled by a perfect combination between a beautiful sense of tension, an unctuous character and a light sensation of sweetness. The result is a very refreshing and harmonious wine, where purity and fruitiness are perfectly balanced ending on persistent and acidulous notes.

#### Food and wine pairing

Enjoy as an aperitif, with thinly sliced Serrano ham, a mix of garden vegetables and all summer dishes such as a grilled white meat, a filet of pork in curry sauce, grilled prawns, tapas, and mixed salads.

#### Serving suggestions

Serve cool, at a temperature of 8°-10°C (46°-50°F).

#### Ageing potential

This pleasant wine is ready to drink now or within 2 years.

