

2017



ROC DE CHÂTEAUVIEUX VIN DE PAYS PINOT NOIR



BOTTLED:
Estate bottled.

GEOGRAPHICAL LOCATION:
Vineyards are on the far Eastern end of the Touraine area, in the Loir et Cher. The 'Jardin de la France' (garden of France) as used to say the Middle-Age writer Rabelais, delivers great regional appellations, as Vin de Pays Chardonnay and Pinot Noir.

SOIL TYPE:
Clay and flint.

SIZE OF THE ESTATE :
37ha

YIELD/ ALCOOL%:
70 to 80 hl/ha / 13.5% alc./vol.

GRAPE VARIETY:
100% Pinot Noir

VINIFICATION:
Fermentation at low temperature during 1 week to preserve the aromas.



CHARACTER:
Bright and intense red, aromas of cherry, blackberry and vanilla hints. Citrus fruits aromas, fine tannins, a backbone of acidity balanced with the rich fruity flavours. A wonderful, modern Pinot Noir with classic Loire provenance at the heart of the wine.



STORE:
Drink within two years.



FOOD/WINE COMPLIMENTARITY:
Braised chicken, duck and most roasted game dishes. Serve quite chilled for a red wine, 12°C-14°C.