

PIERRE PONNELLE

Vin de France – Pinot Noir 2022

Pinot Noir grapes have been exclusively selected to elaborate this excellent Vin de France Pinot Noir. The influence of southern climate brings to these wine ripe and jammy nuances of dark colour fruits.

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

TASTING

EYE Ruby red with a medium intensity and purplish reflection.

NOSE The bouquet is round and explosive with notes of ripe red fruits and spices.

MOUTH The mouth is soft with aromas of cherries and flowers. This wine develops all the finesse and delicacy of the Pinot Noir. It is a round and has a good length.

PAIRING Sausage with cream sauce, cold cuts, grilled chicken, soft cheese...

TEMPERATURE 13°C / 15°C

AGEING To drink now or during the next two years.

