

# RÉSERVE SPÉCIALE PINOT NOIR

IGP Pays d'Oc

Creations



## Winemaker's note

Gérard Bertrand is passionate about the Mediterranean Art de Vivre and is an expert in producing premium wines from the south of France. With his Réserve Spéciale wine range, he reveals the elegant, generous array of fruity flavours produced by the very best terroirs in the region. The exceptional terroirs of the Languedoc enjoy optimum sunshine and low rainfall, bringing out all the complexity of the region's emblematic grape varieties and thus producing top-quality wines.



## Winegrower's note

After the "green harvesting" in June, the grapes are picked in late September when perfectly ripe. The average yield is 25 hectoliter per hectare. The grapes are destemmed before being placed in vats for maceration that lasts 10 to 15 days. Pumping-over operations extract the best out of the skins prior to pressing. The wine is partially matured in 225-liter barrels before being bottled.



## Tasting notes

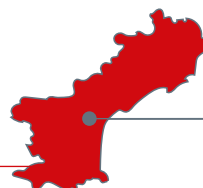
Ruby red colour, nose of ripe cherry and wild raspberry. Velvety texture. Fruity on the palate with hints of spices.



## Grape varieties

Pinot noir

Pays  
d'Oc



Narbonne

Serve at 16° C with grilled lamb, chicken tagine or mature cheeses.

