

by Jeff Carrel

TECHNICAL NOTES

EN COUTEAUX 2020 PINOT NOIR

An elegant Pinot from the South of France by Jeff Carrel. True to the terroir of a Mediterranean climate with cool nights, this silky, ruby Pinot Noir is well-rounded and fresh, flows across the palate like a stream of pure water, with a light but intense taste of fruit.

VINEYARDS

From the foothills of the Pyrenees on slopes "en coteaux." Exposed south-southeast at an altitude of between 721 and 833 feet in IGP Pays d'Oc, Languedoc-Roussillon. Clay and lime stone soils.

APELLATION

Vin de France

COMPOSITION

100% Pinot Noir

VITICULTURE

Grapes grown high in the Pyrenean foothills between 721 and 820 ft altitude. Coastal climate cooled by sea and ocean winds. Clay-siliceous soils.

WINEMAKING

Pre-fermentation in cold under CO2. Harvested at night. Fermented with indigenous yeasts at low temperatures 68° in concrete. Small amount of wood present to stabilize the color and fruits. Extraction using punching techniques. No added sulfites.

ALCOHOL

13%

TASTING NOTES

Translucent vermillion red. Aromas of fresh red cherries with a relishing aftertaste, marked by cherries, spices, and a bewitching earthy flavor. A pinot noir with a light but intense taste of fruit.

SERVE WITH

Excellent with charcuterie board, cheeses, grilled beef tenderloin, pork roast with prunes, mixed barbecue, and more.



UPC bottle 750 ml: 097871016414
GTIN-14 case 12x750ml: 10097871016411
SKU # 750 ml: PNEC012220



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