



CEPAGE



## SHIRAZ PINOT NOIR PAYS D'OC

**Appellation:** Pays d'Oc

**Location:** Minervois region

**Soil:** Poor stony soil with traces of limestone.

**Grape varieties:** 70% Shiraz and 30% Pinot Noir.

**Harvest:** Mechanical and manual

**Wine-making:** Separate vinification for the two grape varieties (traditional maceration for the Pinot Noir, slow semi-carbonic maceration for the Shiraz)

**Ageing:** in neutral vat



### **History**

Shiraz for its exuberant fruit, Pinot Noir for its elegance. This wine from Mommessin is direct, very powerful, buoyant and full of juice. This is a trendy wine suited to new drinking situations.



### **Terroir**

Both these noble grape varieties come from southern Pays d'Oc in the Minervois region where the Mediterranean climate passes over to an oceanic one. The Pinot Noir comes from the Haute Vallée de Limoux while the Shiraz, which requires deeper soils to give of its best, is grown at the foot of the Montagne Noire on slopes with a marked terroir that is made up of black and white stones.



### **Wine**

- Color: a lovely deep crimson ruby robe.

- Nose: a lot of fruit and character. An intense nose with black fruit notes of bilberry and blackcurrant combined with floral violet notes.

- Mouth: complex and very soft with a lovely length. This is a supple, smooth and tender wine that is pleasant on the palate with very discreet tannins. A wine bursting with sun.



### **To serve**

This wine goes well with red and white meat as well as with cheese. We advise it be drunk young so you can enjoy its freshness but if you prefer a wine with more patina on it, it can be aged for 2 to 3 years in a cellar.

Serve at 17 / 18°C.