



Bin No:
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Wine: **Domaine de Valmoissine Pinot Noir 2014 Vt**

Country: France

Region: Var - Côteaux du Verdon

Village: Aups

Appellation: Appellation Indication Géographique Protégée Var

Producer: Maison Latour

Vintage: 2014

Colour: Red

Grape Variety: 100% Pinot Noir

Status: Still

Organic Viticulture

Contains sulphites

Body Value: C (A is light, E is full bodied)

abv: 13.5% - bottle size: 75cl



Tasting Note:

The wine is ruby coloured with garnet tints. It has an intense aromas of Morello cherries and delicate wild herbs. The palate is harmonious with ripe tannins and balanced acidity. It is medium bodied with rich summer pudding fruit flavours and a long silky finish.

Winery information:

Domaine de Valmoissine is located on the site of the ancient monastery and university of Valmoissine at 500 metres above sea-level. This guarantees sunshine during the summer months whilst remaining cool at night and limits the possibility of spring frosts. The vineyard's southern exposure gives the raisins perfect maturity at the same time as the Grands Crus of Corton.

The yield is small in order to ensure perfect maturity and concentration of the grapes, the factors that create the best quality wines. This results in an elegant wine with remarkable finesse.

The soil in the vineyards of Aups is of clay and limestone.

The average age of the vines are 15 years with an average yield of 35 hl/ha.

Harvested by hand and machine.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner.

Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in stainless steel vats.

Cellaring Potential 3 – 5 years

Food Recommendation:

Serving temperature 14 -15°

Food Pairing Grilled red meat - cheese - red fruits

