



VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Pinot noir IGP Val de Loire red **L'AUBRIERE**

Grape variety	100% Pinot noir
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Terroir on clear and clayey soil developed on a micaschist mother.
Age of vines	6-year-old vines
Winegrowing	Slow maceration in stainless steel tank, then punching of the cap, and pumping-over. Ageing in 2 year-old barrel on the third of the volume, during 8 months.
Conditioning	Bottling is carried out by a company with HACCP norms. With adhesive labels and in 6 or 12 bottles boxes conditioning.
Tasting notes	Robe: ruby with tile-red hints Nose: fresh and elegant of red fruits (strawberry, raspberry and cherry), spicy notes (pepper): a very typical Pinot noir Mouth: supple, rich with fresh red fruits and well-matured tannins
Food and wine	Burgundy snails, pot roast, roasted chicken, tripe with tomato sauce, black pudding with crushed potatoes, pork fillets with Maroilles, chicken tajine, grilled mullet fillets, Loire pike perch, cheeses like Saint Nectaire, Epoisse or Mimolette
Service temperature	17°C
Ageing	5-7 years

