

L'AUBRIÈRE

IGP Val de Loire



■ 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.

■ WINEMAKING PROCESS

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.

■ 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.

■ AGE OF THE VINES

6-year-old vines

■ AGEING

5-7 years

■ ALCOHOLIC DEGREE

12%

