

SAS Moulin de GASSAC

PLOT SELECTIONS

PINOT NOIR



NAME OF THE WINE	Pinot Noir
COUNTRY / REGION	France / Languedoc
TERROIR	Terroir of Cournonterral and Fabrègues
APPELLATION	IGP Pays d'Oc
COLOUR	Elegant light red with brick tint
NOSE	Complex and delicate nose: Tipicity of the Pinot noir: candied cherry, light roasted hints and moka
PALATE	Mouthwatering. Abundant fruit. A beautiful freshness and soft tannins made it a balanced and fine Pinot
FINISH	On the fruit, run by soft tannins
SOIL TYPE	Rich Clay and limestone
GRAPE VARIETIES	Pinot Noir
VINIFICATION	Traditional vinification with daily pumping-over 5 days of maceration with moderate temperature to preserve the fruit.
MATURING	6 months in stainless steel tank
YIELD	60 hl/ha.
ALCOHOL	12,5 % Vol.
TO DRINK	Within 2 years.

