

# L'AGNOSTIQUE

VIN DE FRANCE

PINOT NOIR

L'AGNOSTIQUE



## REGION

France / Vin de France

**GRAPE VARIETY** Pinot Noir

## SOIL & VINEYARD

Our Pinot Noir is produced mostly north to the 45th parallel in Auvergne and Drôme area. Here, the Pinot benefits from a continental climate, as in Burgundy, with long sunny days and cool nights combining with a typical soil that allows full expression of the fruit and Pinot Noir elegance.

## VINIFICATION & AGEING

Small yields and a late harvest to ensure the maturity of the grapes. The grapes are then destemmed and we start a cold fermentation to extract delicate fruit notes. Classic burgundy fermentation stands over for two weeks and is carefully monitored. The wine is not aged in oak casks to keep the fruit and freshness of the Pinot Noir.

## TASTING NOTES

A dark red colour complemented by a beautiful bouquet of red berry fruits and a touch of spices. The wine is complex on the palate with elegant but assertive tannins.

## FOOD & WINE PAIRINGS

Grilled meats, pastas or chesse.

VEGGIE : Pan fried broccolis with pastas, green beans.

**SERVING TEMPERATURE** 15 °C

**AGEING POTENTIAL** 1 to 3 years.



## KEY FEATURES

- Cool climate Pinot Noir style
- Low yield and late harvest to ensure good maturity
- Light glass, local sustainable printer

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