

FONDÉE 1865 EN 1865

MOMMESSIN

Cuvée Saint Pierre

PINOT NOIR

PAYS D'OC

Indication Géographique Protégée

Location: the Languedoc region

Soil type: clay-limestone

Varietal: Pinot Noir

Harvesting: mechanical

Vinification: maceration lasts 2 to 4 weeks

Ageing: in tanks

HISTORY

This wine area "Pays d'Oc", includes red, rosé and white wines produced in the Aude, Hérault, Gard and Pyrénées Orientales departments of south-western France

SOIL

The soil is predominantly limestone based.

WINE

Visual: cherry red in color

Nose: aromas of cherry and coffee with subtly integrated toasted notes. Lovely fullness

Palate: appealing, silky tannins. Delectable and fruity with toasted notes and lovely power. Flavors of chocolate underscored by a hint of menthol. Long finish with assorted fruit flavors and a subtle touch of oak.

TO SERVE

The perfect match for all meats, barbecues, pizzas and assorted vegetables.

Serve at 16°C.



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