



PATIENT COTTAT

LE GRAND CALLIOU

Pinot Noir

Appellation: Vin de France

Grape Variety: 100% Pinot Noir

Age of Vines: 15 years old.

Soil: Clay

Yield: 4 tons/acre

Production Area: 37 acres.

Vineyard: The grapes are gently picked then stored in vats. A cold-soak maceration is done for a week before fermentation starts. The alcoholic fermentation lasts for about 7 days. The malolactic fermentation takes place in the spring following the harvest.

Alcohol: 12% ABV

Residual Sugar: Less than 2 g/L

Tasting Notes: Young garnet. Scents of sweet strawberry fruit, dried honey, and hints of pepper overlay subtle red fruit Cranberry and red currant flavors on the palate. A delicate wine with real finesse.

Serving Temperature: 63°F

Suggested Dishes: Charcuterie, Beef Bourguignon, red meat, cheese

