

VAL DE LOIRE

INDICATION GÉOGRAPHIQUE PROTÉGÉE

PINOT NOIR



Grapes & winemaking

Direct pressing with the selection of musts. Settling between 12 to 24 hours and fermentation in temperature-controlled stainless steel vats. Storage in vats until bottling in February-March to preserve the aromas of the grape variety.

How to enjoy ?

To be served ideally between 14 and 16°C. With its fresh aromas of red fruits, its floral nuances and its suppleness, it will accompany perfectly salads, buffets, savoury pies, picnics, poultry, delicatessen or grilled meats.



360°
Val de Loire

Embark for a 360° tour of the Loire Valley!

Discover the emblematic grape varieties of our beautiful region through this range of wines. Travel along the Loire River, its most beautiful landscapes recognized as World Heritage by UNESCO and enjoy the best our terroirs have to offer.