DOMAINE DES COGNETTES

Pinot Noir
IGP Val de Loire

This wine combines finesse and character. A simple wine to open in moments of relaxation.

GRAPE VARIETY	100% Pinot Noir
AGE OF THE VINES	30 years old
SURFACE	1,30 ha
CULTURE TYPE	100% organic
SOIL TYPE	Sand, pebbles and clay over granite rock
HARVEST	100 % by hand and selective grapes Yield 54hl/ha for vintage 2025 Degré : 13° by vol.
NATURE VINIFICATION	Maceration in tank 12 days, 50% destem and 50% in whole cluster. Pneumatic press, Alcoholic and malolactic fermentation are completed in tank with native yeast and native bacterium for malolactic. No fining, very light filtration at bottling
MATURATION	Maturation in tank : 10 months Sulphites < 4 g/hll
DESCRIPTION	Granite soils and ocean climate of our vineyard is perfect to obtaining a beautiful Pinot Noir. We work our vines with methods that respect the identity of the soil, the grape-variety and the nature. The label with the ladybug says that! The man works with the nature and not against the nature. Garnet coloured with pinkish reflections. On the nose, aromas of red fruits like redcurrant is accompanied by floral and peppery notes. The mouth is rich and elegant with fine tanins.
FOOD AND WINE PAIRING	Quail with grapes, grilled pork chop, beef filet with red fruit sauce, strawberry pie
TASTING	16° C Recommended storage time : 3 to 5 years



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