

DOMAINE DE LA MOTTE



Pinot Noir

IGP Pays d'Oc, Languedoc, Capetang, France

VARIETY

100% Pinot Noir

VINIFICATION

Domaine de La Motte is located in the Languedoc region of southern France, a few miles north of Narbonne, on the coast of the Mediterranean sea. The estate lies just outside Corbierres and Minervois on the alluvial soil of the Aude riverbed. An intense northwesterly wind called "Le Mistral" keeps the region sunny, but not too hot, making this area perfect for growing wine grapes. Pinot Noir is particularly well suited the Domaine's gravel and sandy clay soil, and here it achieves elegance and freshness. Grapes are hand harvested at night, then crushed and destemmed as soon as they arrive in the winery. The must is transferred to temperature controlled stainless steel tanks. Cold-soak maceration lasts five days at 50°F. The tank temperature is then increased to 77°F, select yeast is added and fermentation begins. This lasts five weeks with regular cap-punching and gradual removal of the skins. The finished wine is filtered and kept in the tanks until bottling so only the freshest wine is shipped to market.

DOMAINE

Domaine de La Motte is owned and run by the Bonfils family, whose wine making history began in 1870 when Honorine and Joseph Bonfils were exiled to Algeria. Here, Honorine planted vines and became the first woman to receive the Medal of Agricultural Merit. By the 1970s, the family had returned to France and began buying vineyards, including a nice parcel in Capetang where Domaine de La Motte is now produced. Today, the three Bonfils brothers run the winery. Jérôme manages the vineyards, Olivier makes the wines, and Laurent handles the marketing and business management.

TASTING NOTE

Fresh raspberry and cherry aromas give way to blackberry, strawberry and dried herb flavors. Dry, medium bodied and well balanced, its bright acidity is complemented by silky smooth tannins.

FOOD PAIRING

Try pairing with salmon, roast chicken and pasta dishes.



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