

PAUL PONNELLE



Pinot Noir Rosé

IGP Pays d'Oc, Languedoc-Roussillon

VARIETY

100% Pinot Noir

VINIFICATION

Pinot Noir vines are notoriously very fragile, and sensitive to mold and downy mildew. The climate of Languedoc-Roussillon works like a natural protection against these diseases. Here Pinot Noir grows easily, needing fewer pesticides and less intervention. Warm sunshine and little rain work to increase the grapes' concentrated fruity character. Well-draining limestone soil contributes subtle minerality, resulting in tasty and excellent, good value wines. Destemmed grapes are macerated under controlled temperatures until the juice achieves a rosy pink hue. The wine is gently pressed and the juice is fermented at low temperatures to preserve fresh fruit flavors. After nearly a week, the wine is filtered, bottled and ready for you to enjoy.

TASTING NOTE

Pale, salmon pink in color, this dry rose features aromas of fresh strawberry and cherry, layered over mineral notes, with a backbone of citrus. Thirst-quenching, tangy and delicious!

FOOD PAIRING

Try pairing with Baby Swiss, Feta, and Gouda cheeses, niçoise salad, baked salmon and scallops.

2021 89 WINE ENTHUSIAST *BEST BUY*
