

# PAUL PONNELLE



## Pinot Noir

Vin de Pays d'Oc,  
Languedoc-Roussillon, France

### VARIETY

100% Pinot Noir

### VINIFICATION

Pinot Noir vines are notoriously very fragile, and sensitive to mold and downy mildew. The climate of Languedoc-Roussillon provides a natural protection against these diseases. Here, Pinot Noir grows easily, needing fewer pesticides and less intervention. Warm sunshine and scant rain increase the grapes' concentrated fruity character. Well-drained limestone soil contributes subtle minerality, resulting in tasty, good value wines. Paul Ponnelle is vinified traditionally under controlled temperatures with cultured yeast. It is matured in stainless steel for a minimum of six months before bottling.

### ABOUT

Paul Ponnelle Pinot Noir is a joint project between The Marchetti Company and Beaune-based négociant Nicholas Schilling. As prices for Burgundy continue to sky-rocket, the Languedoc has been quietly growing Pinot Noir capable of rivaling many entry level Burgundy wines at a fraction of the price. Schilling's years of experience with grapes are evident in this wine. Year in and year out, it is clean, balanced and full of classic Pinot Noir fruit flavors.

### TASTING NOTE

Classic Pinot Noir aromas of strawberry and cherry with hints of minerals. Dry and medium-bodied, with bright red fruit flavors and a clean finish.

### SERVING SUGGESTIONS

Serve with poultry, salmon and lighter pasta dishes. Excellent with light cheeses.