



Domaine d'O, Pinot Noir

Appellation : IGP Haute Vallée de l'Aude

Grape varietal : 100% Pinot Noir

Vinification : the vines are located at an altitude of 400 metres in Limoux, at the foot of the Pyrenees, on clay-limestone soil. It's the ideal place to grow Pinot Noir in the Languedoc. Once harvested, the grapes are gently destemmed. The bio-protection technique enables us to achieve a beautiful pre-fermentation maceration, without the use of SO² before pressing. The goal is to capture the elegance and expressiveness of the grape. After the alcoholic fermentation in stainless steel tanks at a controlled temperature of 25°C for about 2 weeks, 15 % of the wine is aged in french oak barrels of 1 year for approximatively 10 months. Then the wine is blended and bottle.

Tasting note : A splendid ruby colour. The nose is perfumed with aromas of cherry, raspberry and spices. Juicy, fresh and well-balanced on the palate, with aromas of fresh red fruit and a hint of wood. Long on the palate, with round, light tannins.

Serve with : a wine for a all seasons. Pairs well with grilled white meats, poultry, beef lasagna, fatty fishes like a steak of tuna, or a nice platter of cheese.

Serving temperature : 13-14°C

Aging potential : now till 5 years.

