

CUVÉE DISSENAY

FRANCE

2022 PINOT NOIR LANGUEDOC, FRANCE



VINEYARD

France is one of the most important wine growing nations in the world. The heart of its viticultural heritage is the concept of "Terroir".

The term describes how a grape variety expresses itself in terms of flavour, aromas and colour, when the vines are grown in ideal conditions (well-suited soils, winds, temperatures...). The vintner's winemaking skills also play an important role.

After the frost affected yields of 2021 the Languedoc region returned to more normal volumes in 2022. Dry, warm conditions as the season progressed, resulted in harvest occurring earlier than previous.

WINEMAKING

The grapes for this wine were harvested early in the season to preserve the elegant varietal style and complexity. Sorted and destemmed as soon as they reach the cellar, fermentation occurs at a controlled temperature of 26-28°C in stainless steel tank. During 15 days, the juices are punched down daily in order to extract colours and tannins. A small percentage of the wine is aged under the influence of French oak, to empower the wine with more complex aromas and silky tannins.

TASTING NOTES

Glossy red ruby in colour. The nose displays intense aromas of bramble fruits and plum, followed by hints of vanilla and cloves. On the palate, the fine-grained tannins offer a velvety texture. The length is long and vibrantly fresh, with a touch of mocha.

Vegan Friendly