

MONSTABLE PINOT NOIR

House of
WINE



Grape Pinot Noir

Country France

Region Vallée de L'Aude

Tasting Note Aromas of dark cherry and blackberry plus a rich, round palate of red berry fruit are complemented by toasty, vanilla notes that bring a touch of spice to the finish.

Table Talk Burgundian methods are used for the vinification with a gentle extraction by punch-down of the cap. Low temperature vatting (24°C) to preserve the fragile and subtle notes of the Pinot Noir. The wine is barrel aged in a selection of barrels (aged for 6 months in French new oak, 1, 2 and 3 yr old) before blending to produce a Pinot Noir of class, texture and weight.

Food Match Game, robust fish or slow cooked stews.

Vegan