

Maison Chavet, La Côte

# Pinot Noir

|                  |                              |
|------------------|------------------------------|
| <b>Vitner</b>    | Mason Chavet                 |
| <b>Origin</b>    | Menetou-Salon, Loire, France |
| <b>Vintage</b>   | 2020                         |
| <b>Variety</b>   | Pinot Noir                   |
| <b>Wine Type</b> | Red                          |

## Vineyard Notes

From our gently sloping Kimmeridgian clay-limestone (small fossilized oysters) hillsides, this cuvée reveals the roundness and fruit of a pinot noir with typical Loire Valley accents.

## Winemaking Notes

De-stemming and sorting of the grapes, gravity-flow grape delivery, pre-fermentation maceration at 5°C for one week. Vinification under temperature control. Alternating punching down and pumping over depending on the tasting. Aged for 6 months in vats and 500-litre barrels (10% of the cuvée).

First bottling: April 2021.

## Tasting Notes

Appearance: Ruby in color with garnet flecks.

Nose: Roasted black fruit flavors (blackberries, blueberries), enhanced by spicier black pepper aromas layered with finely toasted notes.

Palate: The initial notes are smooth and deep, expressing an abundance of full-bodied charm. Black fruit dominates the palate, a vibrant freshness underlying its roundness and energizing the whole. Smooth, soft tannins evolve into a long, juicy, mouth-watering finish.



## Wine Details

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|------------------|-------|
| Alcohol          | 14.5% |
| Bottle Size      | 750ml |
| Bottles Per Case | 12    |

