

*Signé*  
VIGNERON

# PINOT NOIR

## LAYRAC

### The Terroir

The vineyards are located in the Languedoc region. The average age of the vines is 20 years, growing about 150m (500 feet) above sea level in very limestone filled rocky soil.

### Varietal / Cepage

100% Pinot noir

### Vinification

The grapes are hand-picked off the vines. Fermented in stainless steel tanks. Caps pouched three times per day and partial maturation in wood.

### Description

Crimson red in color, with a nose of morello cherry, red fruits and slight vanilla. In the mouth the tannins are firm yet elegant and with woody aromas.

### Food Pairing

Ideal with poultry, meats with sauces, game meats and wonderful with many cheeses.

### Suggested Serving Temperature

Best served a little chilled between 15° and 18°C (60° and 65° F)

Can be consumed now and from 3 to 5 years after bottling.



#### GRANDS TERROIRS & SIGNATURES

Lieu Dit « Montmay-Les Jacquets » - BP 10 - CD 9 - 69 430 QUINCIÉ-EN-BEAUJOLAIS - FRANCE

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*Nouvelles valeurs, Plaisirs Nouveaux*