



EVERY BOTTLE



TELLS A STORY

LE VERSANT PINOT NOIR



TECHNICAL INFORMATION

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| Country | France |
| Region | Languedoc |
| Sub-Region | Pays d'Oc |
| Producer | Les Vignobles Foncalieu |
| Vintage | 2018 |
| Composition | 100% PINOT NOIR |

WINEMAKER NOTES

Le Versant is a collection of 8 fine varietal wines of outstanding quality. Made with grapes from a selection of vines on the Languedoc hillsides offering the best orientation, each varietal proudly shows off its character in a nicely-balanced and elegant style. Thanks to its broad aromatic range, this versatile range offers wines that will delight all wine-lovers and adapt to every consumption moment.

TASTING NOTES

Ruby red in color, with an aromatic nose of black cherries with elegant floral notes. On the palate, this pinot noir is silky and well balanced with smooth tannins.

PAIRING SUGGESTIONS

This wine pairs ideally with poultry, cold meats, and soft cheeses and should be served at room temperature of 16 degrees Celsius.

VINEYARD

Plots with the best balance between soil, plant and microclimate are selected: North-facing hills for this wine. Control of yields via optimal management of nutrition and de-budding. The Versant Pinot Noir vines are situated on sunny south-facing hills near Maraussan (Languedoc-Roussillon). The soil, made up of chalky 'terres blanches', is ideal for Pinot Noir.

VINIFICATION

Work in reducing atmosphere preserves the sparkle of the aromas. Pre-fermentation, cold maceration for 5-6 days to



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extract intense fruit. Alcoholic fermentation in stainless steel, temperature controlled vats. Maceration for 2 weeks with 2 short pumpings per day for more gentle extraction. Malolactic fermentation.
