

Pinot Noir Touraine AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
MAZPIN	Les Mazelles	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir	12.5%	Old French barrels	Cork

Background

The estate is situated in the Cher Valley, a tributary of the river Loire, in the village of Thésée, also called Thésée la Romaine, because it has ruins from the 2nd century Gallo-Roman age. At this time, Thésée was located on one of the main trade routes halfway between Tours and Bourges and was relatively prosperous. The vineyard extends mainly over the slopes of the north bank of the river Cher, with southwest and southeastern exposure. The soil types are clay-limestone and shallow clay-siliceous with the presence of flints and as the slopes are steep, good, natural drainage occurs creating a semi-oceanic climate.

Winemaking

The vines were planted in 1974. Once picked, traditional fermentation occurs and three wine old barrels are used for ageing - this occurs between 9 and 11 months.

Tasting & Pairing

Lots of dark and red fruit on the nose, blackcurrant, cherries, raspberries. Smooth and powerful palette with notes of liquorice and spiced notes.

Very good with a cheese board or summery barbeque food such as grilled meats and light salads.

Sustainability & Extra Information

Vegetarian, Vegan

Small estate, they follow organic winemaking techniques, but are not certified.

