

Guillaume Aurèle Pinot Noir IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
ALMGAP	Alma Cersius	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir	13.5%	No	Screwcap



Background

Produced by a co-operative in the Languedoc region; 167 members cultivate 24 different varieties and collectively own 1,200 hectares across three villages: Cers, Portiragnes and Villeneuve les Béziers. The region benefits from an oceanic microclimate, balanced by gentle breezes. The geology of the vineyards is split into two distinct areas: 850 hectares are situated on warm free-draining soil with large pebbles which reflect the heat and light whilst the other 350 hectares are located nearer to the coast. The proximity of the Mediterranean sea and the alluvial soils found here create a cooler growing environment.

Winemaking

The grapes are macerated traditionally for between 30 and 35 days to gain optimum flavour components and tannins. Fermentation is monitored between 20 - 25°C and includes microoxygenation to further aid extraction of colour, tannin and flavour. Malolactic fermentation occurs in stainless steel vats. The resulting wine is aged on its fine lees for 2 months before bottling.

Tasting & Pairing

Deep morello cherry aromas with hints of violet. A rounded mouthfeel with lots of fruit flavours on the palate. Balanced tannins with a good finish.

Excellent with roasted duck or fleshy fish such as huss or monkfish dishes.

Sustainability & Extra Information

Vegetarian, Vegan

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