

# Guillaume Auréle

## Pinot Noir IGP

### ABV

13.50%

### Capsule

Screwcap

### Code

ALMGAP

### Region and Country

Languedoc, France

### Grapes

Pinot Noir

## Producer

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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.

## Climate, viticulture, winemaking

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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 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 Notes

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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.

## Good to know

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Proudly HVE Level 3 certified. This certification promotes the work of the co-operatives winegrowers and offers a guarantee of control over the usage of phytosanitary products across all vineyards. It is the growers commitment to promote and protect the local biodiversity, manage energy, water and fertilisation usage and to develop and adapt techniques to preserve the vineyard and its surrounding areas for future generations.

Vegetarian and vegan friendly.