

# PINOT NOIR

**APPELLATION:** Val de Loire PGI

**GRAPE VARIETY:** 100% Pinot Noir

**TERROIR:** Flint clay and clay loam

**SURFACE AREA:** 0.17 hectares

**YIELD:** 50 hl/ha

**VINEYARD MANAGEMENT:** Sustainable agriculture, Guyot simple pruning, weeding under the row, green covering, defoliation and anti-botrytis treatment.

**VINIFICATION:** Mechanical harvest, vatting, alcoholic fermentation for 8 days at 20 to 22°, drawing off, malolactic fermentation, racking, egg white fining, racking, tartaric precipitation, filtration and bottling in April.

**TASTING:** This elegant pinot develops a gleaming garnet colour. The nose presents a generous wealth of scents of Morello cherries combined with notes of liquorice. Silky and harmonious on the palate.

**AGEING:** 3 to 4 years

**SERVING TEMPERATURE:** 14 to 16°C

**PAIRING SUGGESTIONS:** White meat.



Domaine CHARBONNIER Michel et Stéphane  
4, Chemin de la Cossaie - 41110  
CHATEAUVIEUX Tel: 02.54.75.49.29 - Fax:  
02.54.75.40.74 - Mobile: 06.14.70.95.44  
E-Mail: [dms.charbonnier@domainecharbonnier.com](mailto:dms.charbonnier@domainecharbonnier.com)