

# HERITAGE 940 – PINOT NOIR

IGP Pays d'Oc



Heritage



## WINEGROWER'S NOTE

The origins of the 'langue d'oc' language date back to around 940, in literary texts such as the poem 'La Passion de Clermont'.

It subsequently became the Occitan language, a part of European culture transported by the travelling troubadours of the Middle Ages.



## WINEMAKER'S NOTE

A 'green harvest' is performed in June to reduce the plots' yields and thus improve the quality of the grapes. The bunches are harvested in late September once they are perfectly ripe. The grapes are de-stemmed before being placed in vats for a maceration period of 10 to 15 days. Punching down and maturation are used to extract the best from the skins before pressing. Some of the wine is matured in 225-litre barrels before bottling.



## TASTING NOTES

Ripe cherry aromas dominate on the nose, enhanced by delicate touches of wild raspberry and spice.

On the palate, the ripeness of the cherries shines through, accompanied by a subtle toasted note that offers a welcome depth.

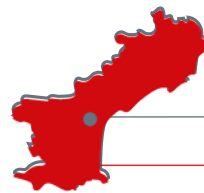
The wine's silky texture and lingering finish make it a refined Pinot that perfectly balances fruity and toasted characteristics.

Serve at 16°C with grilled lamb, chicken tagine or mature cheese.



## GRAPE VARIETIES

### Pinot Noir



Narbonne

Pays  
d'Oc

