

Pinot Noir VDF

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2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality.

The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



Grape variety: 100% pinot noir.



Terroir: The vines are planted on clay-limestone soils ideal for pinot noir.



Vinification & maturation: Once the grapes have been picked, they are inspected and destemmed to remove any stems or any berries that are spoilt. Then, the pinot noir is conveyed to stainless steel tanks for a cold skin maceration. The vatting time is short to maximize the fruit and to obtain an easy drinking wine. Then, the juice undergoes an alcoholic fermentation during 2-3 weeks at a controlled temperature of between 18°C to 25°C.

After devatting and blending pressed juice and free-run juice, the wine rests in stainless steel tanks until the bottling is done at springtime.



Tasting: an elegant pinot noir...

It has a very beautiful ruby colour and a fine nose, with strong aromas of red fruits. This charming wine evokes a sensation of roundness and is full of fresh raspberry and strawberry flavours.



Service: 12°C to 14°C

Food pairing: This pinot noir is a « glou-glou wine to take as an appetizer. Light and elegant, it is a perfect wine for many types of dishes : white meats, charcuterie...

Ageing potential: 3 years depending on the vintage.

