

# Pinot Noir VDF

## Éric Louis

### 2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. We don't like to say that a harvest was outstanding but the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



**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.

