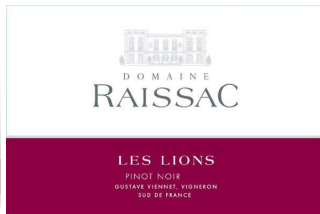


- “LES LIONS” –
RAISSAC
PINOT NOIR



WINE ESTATE

Domaine Raissac comes from a Languedoc vineyard with a mosaic of soils cultivated since Roman times. Each vineyard boasts vines specific to its own soil and microclimate. This diversity of land creates “cuvees” with strong personalities as well as varietal and subtle blended wines. Gustave Viennet, the sixth generation of the family’s winegrowers, has been responsible for the last decade of the development of Château de Raissac wines.

GRAPE VARIETY

100% pinot noir.

VINIFICATION

“Les Lions” is obtained after a short maceration at low temperatures during three days before fermentation. The skins are pressed and the pressed juices are reincorporated. Fermentation is done without any skin contact. Temperature of fermentation is 16 ° C.

FOOD PAIRIED

Enjoy it with herb-roasted chicken, filet-mignon with mushrooms, creamy cheeses.

TASTING NOTES

A nice red purple color without with “Terracotta” shades. It has a subtle and complex nose of morello and wild black berries. Well balanced, the palate is round and fresh, with reminiscence of fruits and a spicy finish.