

PUECH COCUT



DOMAINE

TASTING NOTE

Domaine Puech Cocut Pinot Noir

Specifications:

Blend: 100% Pinot Noir

Alcohol: 13.5 % per volume

Type: IGP Pays d'Oc

Residual sugar: 1 g/l

Yield: 60 Hl/Ha

Soil: fine silts and sand

Age of the vines: 19 years

Vinification:

Three days of maceration at low temperatures before fermentation. The skins are pressed and a press juice is reincorporated. Fermentation at 18°C is done without any skin contact. Temperature of fermentation is 18°C.

Tasting notes:

A nice red purple color with “terracotta” shades. A subtle and complex nose of morello and wild black berries. Well balanced, the palate is round and fresh, with a reminiscence of fruits and a spicy finish.

Wine and food pairings:

As aperitif, with spicy meals, white meats, creamy cheese.

