



PETIT BISTRO PINOT NOIR

Behind the Petit Bistro range, which playfully evokes the legendary allure of Gallic romance and joie de vivre, are six compelling wines, a Chardonnay, Rosé, Merlot, Pinot Noir, Cabernet and Syrah. All originate in vineyards nestled between the Mediterranean and the foothills of the Massif Central in the Languedoc region of southern France. Thanks to the emergence of a small but growing cadre of innovative wines such as Petit Bistro, made in an unabashedly modern, New World style, the Languedoc is starting to develop a reputation as the “New Old World” of international winemaking.



PRODUCTION AREA

Country: France
Region: Languedoc

From the Languedoc region of southwest France, an area highly conducive to production of fine quality grapes. Thanks to the introduction of progressive, new, more rigorous vineyard management techniques in the past 20 years by innovative growers, the Languedoc is sometimes hailed as “the California of France.”

GRAPE VARIETIES

100% Pinot Noir

PRODUCTION TECHNIQUES

Grapes are machine-harvested before dawn to avoid the potentially harmful effects of the heat of the day. The fruit is immediately transported to the winery, de-stemmed and fermented 6-8 days under controlled temperatures with daily pumping over. A malolactic ensues. The wine is matured a further 6 months in stainless steel vats before bottling and release.

DESCRIPTION

Color: Ruby red
Aroma: Aromas of black cherry, raspberry and blueberry
Taste: Attractively lively fruit flavors leading to a long finish

ANALYSIS

Alc.: 12.5%

SERVING SUGGESTIONS

Serve with cold cuts, sausages, steaks, pork chops, roast chicken or pasta dishes prepared with meat- or tomato-based sauces.

BOTTLE SIZES

750 ml

