



Domains

MONTARIOL  DEGROOTE

VIGNERONS & CHÂTEAUX



CROIX D'OR PINOT NOIR

IGP Pays d'Oc

Terroir

Clay limestone.

Varieties

100% Pinot noir / IGP Pays d'Oc – Indication Géographique Protégée.

Winemaking Process

The vinification process is traditional and modern.

The grapes are de-stemmed then left to macerate for around ten days.

During this time our only extraction work involves pumping over daily to release the full potential of the fruit. The grapes are then pressed, with the presses kept separate, and the wines are then racked in order to remove the coarser lees before malolactic fermentation begins. After fermentation the wine is matured stainless steel vats.

Tasting

It's a medium bodied wine, develops very delicate aromas and a long lasting finish. Very elegant with a quintessence of black fruit, plum, blackberry and soft spices aromas (black pepper) with a hint of vanilla.

Food Pairing

To be served at 16°C-18 °C with grilled meat: lamb, veal or pork, charcuteries, soft /medium cheese.

Packaging

Bouteilles 75 cl.

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VIGNERONS MONTARIOL DEGROOTE

LATITUDE : 43.29082 | LONGITUDE : 3.097658

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