



PINOT NOIR PAYS D'OC INDICATION GÉOGRAPHIQUE PROTÉGÉE

GRAPE VARIETIES

100% Pinot Noir

AREA OF PRODUCTION

Our Pays d'Oc Pinot Noir comes from small Languedoc terroirs. The vineyard is south-facing and located at an altitude of 200-300 meters.

GEOLOGY

Spread out over the clay-limestone hillsides, the vineyards are bathed in exceptional sunshine and benefit from a transient climate where oceanic influences blend with Mediterranean ones, characteristic of this region.

VINIFICATION

The vines are mostly pruned with Royat cordon or Guyot, and harvested at night to preserve the freshness of the berries. Vinification and ageing: Pre-fermentation and cold fermentation. Aged in stainless steel vats.

COLOR

Beautiful garnet-red color.

NOSE

Fruity and fresh on the nose, it reveals aromas of cherry, blackberry and wild strawberry.

PALATE

Silky-smooth and velvety on the palate, this wine has a soft, well-balanced base, giving way to a finish delicately perfumed with red fruits.

GASTRONOMICAL SUGGESTIONS

Pair this Pays d'Oc Pinot Noir with leg of lamb, tomatoes stuffed with mushrooms or zucchini gratin. Serve at 15°C.

CONSERVATION

1 to 3 years.



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