



LES TURITELLES D'ALTUGNAC

PINOT NOIR

BALANCED AND VELVETY

TERROIR

The vineyards is full of Turitelles fossils, they are at the origin of our soil. These marine sediments are carried by a limestone and clay base, forming sloping plateaus in the landscape, on which the vineyard is located. This terroir in the foothills of the Pyrenees is known for the quality of its hillsides and its sunny and cool microclimate.

PINOT NOIR

VINIFICATION

The grapes are harvested and put in vats by gravity. A few days of cold, prefectural maceration, combined with gentle and daily pickling and winding, allows to extract a beautiful aromatic palette as well as silky tannins. The temperature of the fermentation is controlled not to exceed 25 degrees. After about two weeks the tasting of the juices is decided. Malolactic fermentation and ageing continue in stainless steel or concrete tanks for several months. Bottling takes place within a year of harvest. From harvest to winemaking, we limit inputs as much as possible. Fermentations are carried out without SO2.

Rearing and bottling are optimized to reduce total SO2.

TASTING

This Pinot Noir with garnet-coloured juice is perfumed with fine spices (nutmeg and cinnamon), mocha, and Montmorency cherry. Its texture finds its balance in a generous flavor that is felt in a velvety tannin highlighting the finesse of the grape variety.

PAIRING

Delicate red meats cooked at low temperatures such as AOP Cathar Country Lamb, fleshy fish such as tuna or swordfish, poultry such as turkey or goose, duck fritons, a velvety pumpkin, stuffed peppers, beetroot gazpacho...