ALTUGNAC

HAUTE VALLÉE DE L'AUDE

Côté Pierre Lys

100% Pinot Noir, IGP Pays d'Oc

TERROIR

This wine takes its name from the Pierre Lys wind, which is funnelled through the canyon gorges of the same name, into the Aude valley, and across the 4.5 ha of Pinot Noir reserved for this cuvée. The soil is poor in organic matter but rich in schist, calcium, and marine fossils, and the vines are not only exposed the wind, but at 500m of altitude they are also exposed to the sun, the heat of which the large stones that about in the top soil store, which moderate the drastic fluctuations in temperature between night and day, to which the grape is subjected during the maturation period, and helps them to realise their full potential and creates wines with aromatic elegance and long finish.

VINIFICATION

After harvest the grapes are sorted and placed in a broad stainless steel vat where they burst under their own weight and the pressure of gravity's pull. The juice is then left in contact with the skins for 4-5 days while cold maceration takes place in a controlled environment no warmer than 12˚C, and the caps are carefully punched down twice every day to ensure maximum extraction between the grape juice and the pulp and skins to ensure the colour and aromas of the final product. The wine is then left to ferment for approximately a fortnight in a controlled temperature of no more than 25˚C, after which the vat is drained and the free run wine is separated from the skins and gross lees so that it can be transferred into French oak barrels (10% of which are new) where it is left on the lees to undergo malolactic fermentation and oak-aging until the next harvest to add complexity to the wines flavour.

TASTING NOTES

Côté Pierre Lys' is a beautiful, translucent, ruby wine, with hints of purple. It has a medium body with elegant balance between primary fruit flavours and secondary characteristics from the time it spent under oak. It has an aroma of cherries, forest floor, and spices, all elegantly balanced on the palate with a long fruit finish

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