



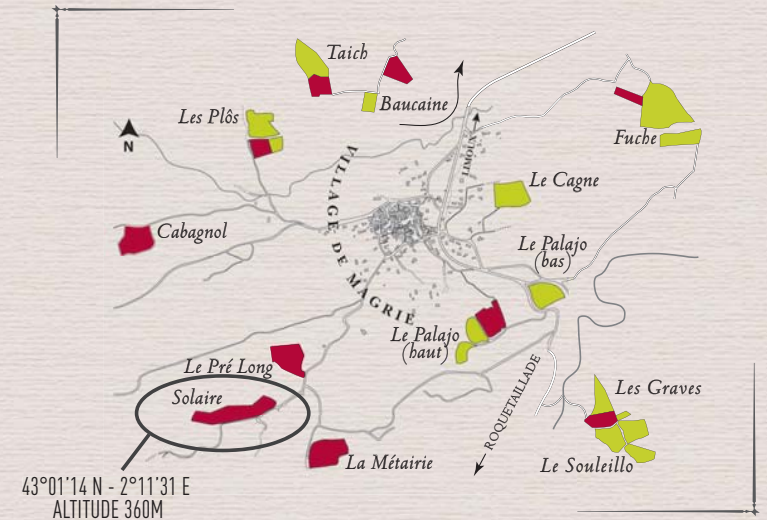
# SOLAIRE

Single vineyard

PINOT NOIR



## Domaine de la Métairie d'Alon



Domaine de la Métairie d'Alon is a 25-hectare estate planted with Pinot Noir and Chardonnay vines, located in a mountainous area around the village of Magrie, between Limoux and Roquetaillade, in the Languedoc's Haute Vallée de l'Aude. It is composed of exceptional terroirs devoted to the production of high-end Pinot Noir and Chardonnay wines, crafted from organically grown, handpicked grapes. The "Single Vineyard" wines that are selected from our best plots reflect the intrinsic character of their terroir.

- **Soil** This wine is named after the plot «Solaire», a 17-year-old vineyard aimed to produce gorgeous Pinot Noir wines. Clayey soil overlying basic parent rock, northern exposure. 43°01'14 N - 2°11'31 E - ALTITUDE 360M
- **Appellation** Pays d'Oc
- **Vinification** 75% of the grapes were crushed and destemmed while 25% were left in whole bunches. They were fermented in open tanks in order to facilitate punching of the cap. Cold pre-fermentation maceration lasted 3 to 4 days, then the wine underwent fermentation at monitored temperatures (23-25°C) with a peak at 29°C one day. The must was pumped over 2 or 3 times at the beginning of fermentation and the cap was punched down twice at the end of fermentation. Total maceration time: 17 days. The grapes were pressed in a small press. Full malolactic fermentation.
- **Ageing** 9 months in 1 to 3-year-old oak barrels. Bottled in July.
- **Tasting notes** Beautiful, deep colour. A serious first nose redolent of damp earth, roots, humus and peat followed by heady, floral notes of iris. The nose opens up to fruitier notes of raspberry liqueur, ripe cherry and dark chocolate. One can truly sense the elegance and depth of this wine. Full-bodied and generous on the palate. A touch of warm rhubarb (tart, crumble) characteristic of great Pinot Noirs can be detected. The finish is fresh with a hint of liquorice and very silky tannins. This is an extremely classy wine, endowed with excellent balance.
- **Food pairing** Serve at 18°C with a beef filet (roasted or in pie), meat with sauce, a leg of lamb with herbs or cheeses.