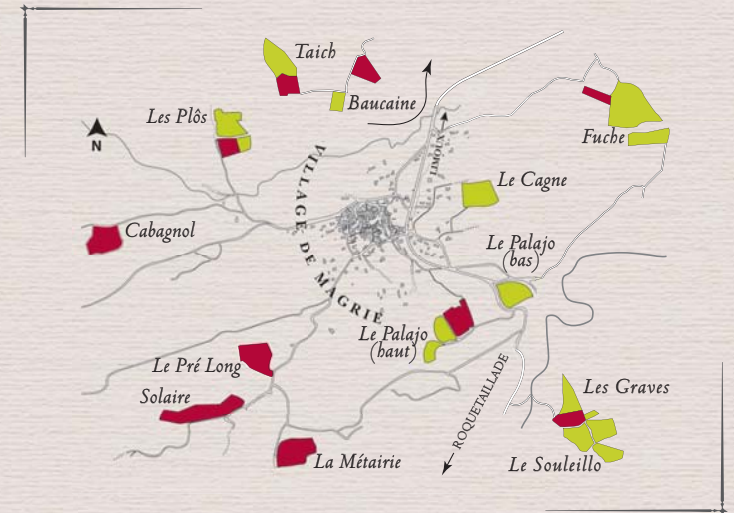


# PINOT NOIR

## LE VILLAGE



## 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 wines from our other top-quality plots are blended in our "Le Village" cuvées which, like in Burgundy, are representative of the terroir around of the village of Magrie as a whole.

- ◀ **Soil** This wine is cultivated on altitude plots where the grapes benefit from fresh night temperatures and sunny days. Part of the grapes come from 12-year-old vines facing North in a hot basin allowing a slow ripening of the grapes and a nice balance of the wine.
- ◀ **Appellation** Pays d'Oc
- ◀ **Vinification** The grapes were crushed and destemmed before being transferred to open stainless steel tanks. Maceration lasted approximately two weeks with occasional rack and return. Punching of the cap was performed once or twice. Fermentation temperatures were monitored and never exceeded 23°C. The grapes were pressed in the small press.
- ◀ **Ageing** 60% of the wines were aged in stainless steel at relatively low temperatures for 9 months. Malolactic fermentation was carried out. The remaining 40% of the wines were aged in 3 and 4-year-old barrels for 6 months. Bottled in May.
- ◀ **Tasting notes** Beautiful cherry red in colour. Lovely nose redolent of red berries. Floral notes of peony and rose with a touch of ginger and cherry. Very fresh yet round on the palate evoking a touch of liquorice and white pepper. Full of freshness, elegance and finesse, this wine is long, balanced and exhibits real typicity inherent to the Pinot Noir grape as one would find in a red Burgundy.
- ◀ **Food pairing** Serve at 18°C with roasted veal with cream and mushrooms, roasted poultry (guinea fowl with prune), meat pie, beef with a wine sauce, charcuterie, risotto with mushrooms or cheeses.