

MOULIN DE GASSAC

PINOT NOIR



Name of the wine :	Pinot Noir
Country / Region :	France / Languedoc.
Terroir :	Terroir de Cournonterral.
Appellation :	IGP Pays d'Oc.
Colour :	Elegant light red with brick tint
Nose :	Complex and delicate nose: Tipicity of the Pinot noir: candied cherry, light roasted hints and moka.
Palate :	Mouthwatering. Abundant fruit. A beautiful freshness and soft tannins made it a balanced and fine Pinot.
Finish :	On the fruit, run by soft tannins.
Soil Type :	Rich Clay and limestone
Grape varieties :	100% Pinot noir
Vinification :	Traditional vinification with daily pumping-over 5 days of maceration with moderate temperature to preserve the fruit.
Maturing :	6 months in stainless steel tank.
Yield (approx.) :	60 hL/ha.
Alcohol :	12% Vol. Drink within 12 months
Total Production :	30 000 bottles.
Bottle and packaging :	Bourgogne Evolution 75 cl tint Feuille morte. Net weight 395g
Cork :	Cork 44 mm
Case :	Cases of 12 bottles up Size : 335 x 250 x 315 mm Weight : 15kg Maximum cases per pallet : 70 cases of 12 bottles

