



Excellence

PINOT NOIR

IGP Pays d'Oc

RED



TERROIR • The grapes for this wine come from the clay-limestone hillsides overlooking the medieval citadel of Carcassonne. The north/north-western exposure enables a gradual and complete ripening of the grapes, with a significant variation in temperatures between day and night. This gives the wine great freshness and delicate aromas.



WINEMAKING • The vinification takes place in concrete vats with a 24-hour cold pre-fermentation maceration. The fermentation is traditional with daily pumping over and some rack and return operations. Partial ageing in oak for a few months.



BLEND • 100% Pinot Noir.



TASTING NOTES • Lovely ruby red hue with bright highlights. The nose is powerful with notes of spice and red fruit. The palate is fresh and supple with perfectly soft tannins.



FOOD PAIRINGS • This wine is the ideal accompaniment to charcuterie and white meats such as Basque-style chicken or Milanese veal escalope. «*But it will always be at its best when enjoyed in good company*».



SERVING • Between 16 and 18°C.



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