

VILLA DU GOLFE
IGP CÔTES DE GASCOGNE —
PINOT NOIR
JOVIAL RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

The Pinot Noir selected in the northern part of the Gascony area has given Villa du Golfe the profile of a smooth and jovial red wine. With its balanced and expressive taste it is the ideal choice for many French and international dishes.

WINEGROWING:

- Grape varieties: 100% Pinot noir
- Climate: the plots used for our wine are all influenced by the ocean. Although temperate, the climate can be very hot and dry in the summer. However, storms in August bring the rainfall necessary for the correct functioning of the vines. The back season is often mild and pleasant allowing a progressive maturation of the grapes.
- Terroir: the plots are located on the gentle slopes of a hilly landscape. The soil is predominantly clay and limestone and their richness and depth help the vines resist the drought of the summer.

WINEMAKING & AGEING:

Harvest in the middle of September. Cold maceration for part of the harvest in order to extract colour and aromas. The rest is vinified traditionally: alcoholic fermentation at a controlled temperature (maximum 20/22°C) and short maceration. The fermentation is done in tanks to preserve the varietal aromas and one part is aged in wood (about 10%) to bring aromatic complexity. Early bottling to keep the freshness of the wine..

TASTING NOTES:

A charming and very accessible Pinot Noir with southern accents, notes of cherry, strawberry and sweet spice, produced on the sunny hillsides of Gascony, the “French Tuscany”

SERVING & PAIRING:

- Service temperature: 15 °C
- Ageing potential: 2 years
- Food pairing: Charcuterie, terrines, poultry, white meats, pork chops, veal stew, Camembert and St-Nectaire...