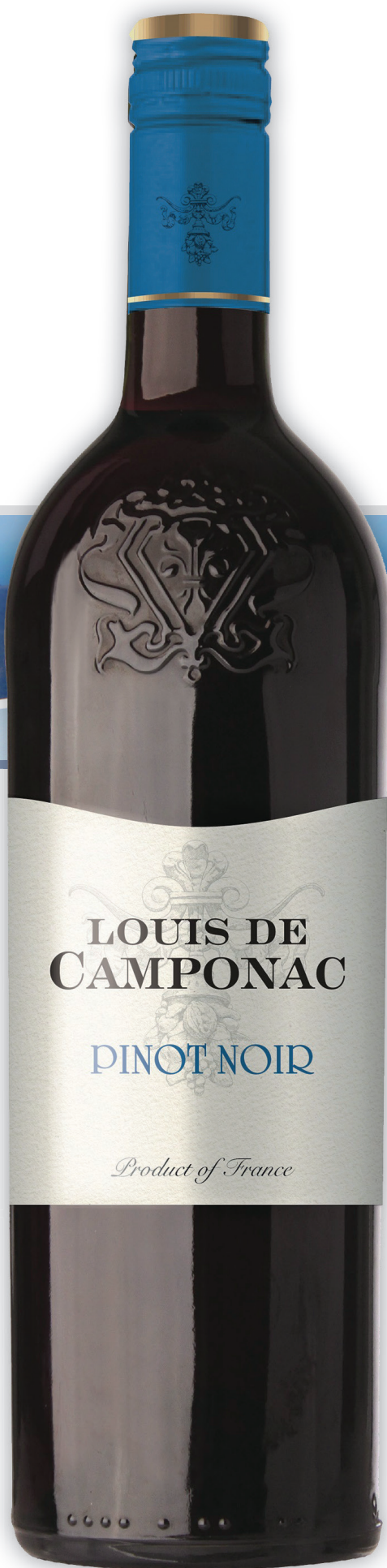




LOUIS DE CAMPONAC

PINOT NOIR

Origin: France.

Grape varieties: Pinot Noir.

Vinification: Harvesting is performed at optimum ripeness at night or early morning when the cool temperatures help to preserve the fruit's potential. After a long and meticulous maturing process, the wine is stored in cellars until bottling, using innovative new techniques unique to the producer.

Soil: The soils are of granite origin, therefore sandy/clayey and containing many large pebbles.

- TASTING NOTES -

Color: Ruby red.

Nose: Notes of small red fruits, spices and vanilla.

Palate: An elegant and very complex palate.

- WINE & DINE -

Lightly chilled with grilled meats and salads.

- SERVING CONDITION -

54°F

- CELLAR POTENTIAL -

2 years.