



Wine: 100% Pinot Noir
 Domaine éric Gelly
 Grape Variety : 100% Pinot Noir
 Vintage: 2014
 Alcohol: 12.5

Vineyard

Country/Region : France / Languedoc-Roussillon.
 Appellation : Côtes de Thongue (IGP).
 Soil : Calcareous – Clay.
 Age of the vines : 5 years old.
 Pruning : Trellising on thread with pruning in Guyot.
 Harvest : Sorting of the harvest.
 Yield : 60 hl/ha.

Vinification & maturing

Traditional vinification methods with pumping over and rack and return.
 Matured in vat for 4 months.

Tasting notes

Garnet red colour with brick red hues.
 The nose reveals vegetal tones, and spices (cinnamon).
 Spices also dominate the palate, reminiscent of ras el hanout, with cinnamon, pepper, roses...
 The tannins impart a bit of character.
 An original wine.

Food pairing

Lamb and cheese.

Serving temperature

15°C
 (Indeholder sulfitter)

