

Paul Ponnelle Pinot Noir

THE FACTS

COUNTRY: France
REGION: Languedoc-Roussillon
APPELLATION: IGP Pays d'Oc
CEPAGE: 100% Pinot Noir
WINEMAKING: Traditional vinification with cultured yeast, under controlled temperatures. Matured in stainless steel for up to six months before bottling.

THE STORY

Paul Ponnelle Pinot Noir is a joint project between The Marchetti Company and Beaune-based négociant Nicholas Schilling. As prices for Burgundy continue to sky-rocket, the Languedoc has been quietly growing Pinot Noir capable of rivaling many entry level Burgundy wines at a fraction of the price. Schilling's years of experience with grapes are evident in this wine. Year in and out, it is clean, balanced and full of classic Pinot Noir fruit flavors.

THE ADJECTIVES

OVERALL: Bright fruit & dry
AROMAS / FLAVORS: Bright cherry and strawberry with hints of minerals.
MOUTHFEEL: Medium-bodied

THE SELLING POINTS

Clean, balanced Pinot Noir at a great price!
PAIRINGS: Light cheeses, poultry and salmon.

