

Beau Charmois Pinot Noir

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: IGP Pays d'Oc

CEPAGE: 100% Pinot Noir

WINEMAKING: During 15 days, the juices are punched down daily. This extraction technique is called "pigeage". This soft technique allows the extraction of colors, varietal aromas and tannins, while avoiding oxidation in the wine.

AGING: Minimum 6 months in French & American oak

THE STORY

As the name suggests, Beau-Charmois comes from the word «charm» which expresses both a trait that fascinates, allures, or delights, and an object which has magical powers, such as the ability to bring good luck. Beau-Charmois is one of those wines that seduces us. It was made by our precise and conscientious winemaker, in his quest for perfection, selecting grapes only grown from premium vineyard blocks from the Languedoc Wine Region.

Pinot Noir is one of the most challenging and delicate grape variety. To craft the best wines, our winemakers have selected grapes from the finest vineyards. France is one of the most important wine growing nations in the world. The heart of its vine growing heritage is the concept of "Terroir", which was born here.

THE ADJECTIVES

OVERALL: Complex & Toasty

AROMAS / FLAVORS: Raspberry, red currant, vanilla, bourbon

MOUTHFEEL: Silky & Structured

THE SELLING POINTS

PAIRINGS: Grilled red meat, roasted poultry, fish in sauce or grilled, fine cheeses

