



WINE NAME:

2022 Pinot Noir , Maison Lejeune, Languedoc, France

PRODUCER:

Maison Le Jeune

LOCATION:

Limoux Languedoc, France

WINEMAKER(S):

Christine Monna

VINTAGE:

2022

ABV:

13%

GRAPE(S):

100% Pinot Noir

ATTRIBUTE:

Organic, Vegan

PRODUCER IN A NUTSHELL:

The Maison Le Jeune is a gang of friends passionate about wine, dusting off the wine classics. They create Pinot Noir, Chardonnay and sublime Rose cuvees in this estate located in the wine-growing Limoux area, between Narbonne and Carcassonne.

HOW THE WINE IS GROWN:

Organic & Sustainable in the vineyard HEV level 3 certification in the Limouxin lands of Languedoc. The cool and temperate climate of its region and its clay-limestone soils are perfectly suited to the development of its Pinot Noir grape variety

VINIFICATION: 7 days of skin contact maceration in a stainless tank before digging out. Controlled temperature from 22 to 30°C with daily pumping-over. and ageing in a stainless tank.

TASTING NOTES: With a pretty clear and ruby colour, this organic red wine has its roots at the feet of the Pyrenean and develops notes of raspberry and morello cherry with a touch of black pepper and supple tannin.

FOOD PAIRING:

Tapas, Fish , Lamb , Cheeses

SERVING TEMP:

10-12C

RECOMMENDED GLASS:

Red wine glass





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