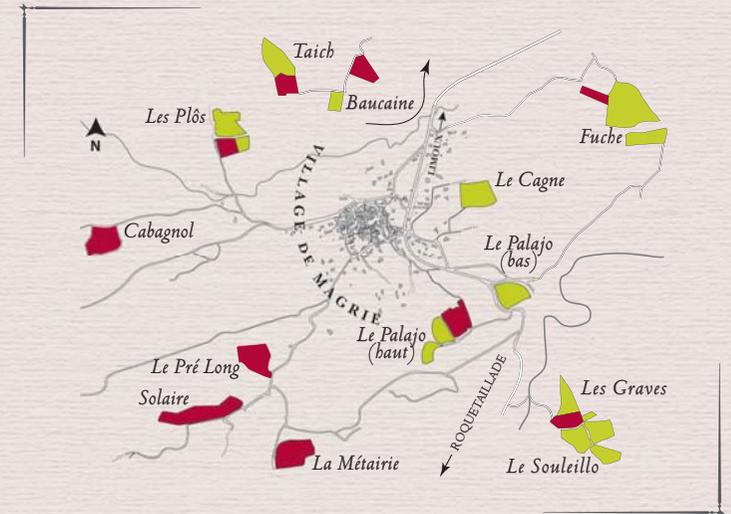




## Domaine de la Métairie d'Alon

### PINOT NOIR LE VILLAGE



Domaine de la Métairie d'Alon is a 25-hectare estate planted with Pinot Noir and Chardonnay vines, located in a mountainous area around the village of Magrie, between Limoux and Roquetaillade, in the Languedoc's Haute Vallée de l'Aude. It is composed of exceptional terroirs devoted to the production of high-end Pinot Noir and Chardonnay wines, crafted from organically grown, handpicked grapes.

The wines from our other top-quality plots are blended in our "Le Village" cuvées which, like in Burgundy, are representative of the terroir around of the village of Magrie as a whole.

- ◆ **Soil** The grapes chosen were picked during the first harvest, at the end of August, and were the least ripe of the Pinot Noir grapes. They come from two different plots facing North at an altitude of 360m on clay soils. The ripening period is long, allowing the wine to keep a nice freshness. The grapes are harvested by hand in little cases.
- ◆ **Appellation** Pays d'Oc
- ◆ **Vinification** The vinification of this red varietal is very similar to that used for white wine. Whole, uncrushed bunches of grapes were fed into the small 20-hl pneumatic press via a conveyor belt. The grapes were then gently pressed and the first and final pressings were eliminated. There was no contact with the skins during maceration, which explains this wine's very pale colour. After the juice was settled, it underwent fermentation at low temperatures for approximately ten days in stainless steel, without the addition of sulphur.
- ◆ **Ageing** Aged on the lees in stainless steel at low temperatures for 8 months without malolactic fermentation in order to maintain as much freshness and vivacity as possible. Bottled early in May.
- ◆ **Tasting notes** Very pale in colour with a mineral nose featuring aromas of flint, red fruit (blackcurrant, pomegranate), rose petal and grapefruit. Lively and fresh on the palate with a fruity finish and a refreshing hint of bitterness.
- ◆ **Food pairing** Serve cool (8°C) as an aperitif, with vegetable cake, rabbit with olives, duck, risotto with vegetable.