

A Pinot Noir Libre 2021

Batch number: LPNL21

Harvest date: 24.28.29/09/21

Bottled on : 27/04/2022

Number of bottles produced: 3877

%alc: 11.98% - SR: 0.45g/L - AT: 0.49g/L (AT) - SO2L: 19mg/L - SO2T: 20mg/L

Vineyard

Composition: 100% Pinot Noir

All Pinot Noir vines not used for Crémant.

Soil: Mostly sandy-gravel and on granitic slopes before the vines reach maturity to become Pinot Noir Granite.

Climate in 2021: Cool, rainy spring.

Thanks to early and regular treatments, the use of quads allowing a rigorous cadence conditions, the harvest was maintained in reasonable quantities and in good sanitary condition.

Ripe harvest without too much alcohol. Care had to be taken not to extract too much to avoid vegetal notes.

Cellar

Blend: 100% Pinot Noir

Work: Foot-fermenting for the entire volume, then no extraction techniques, closed tank quickly saturated with CO2 from fermentation.

Even without physical extraction, tannins and anthocyanins were quickly released (10 days of whole bunch whole bunch maceration).

De-vatting before tannins became dominant. Aged in 1 barrel, the rest in stainless steel.

Ageing: 7 months in vats.

Tasting

Appearance: Low-intensity red, very slightly cloudy, no particular nuances.

Nose: Marc, ripe black fruits, blackberries, redcurrants, white pepper, wild strawberries, cranberry.

Palate: Great fluidity, good tension, still quite sharp, softening with opening.

Racy balance, based on the wine's tonic side, then the mouthfeel broadens and the fruit, predominantly redcurrant.

Food pairing: Duck breast with redcurrant sauce and baked apples with thyme, chocolate moelleux cucumber, feta and pomegranate salad, pana cotta

Cellaring: High cellaring potential

