



CHÂTEAUMEILLANT « LA VEILLANTE »

A beautiful pomegranate colour characterises this wine from the south of Berry. Its expressive nose reveals some beautiful red fruit aromas. The freshness of the attack exposes the soul of the Pinot Noir and of the Gamay, while the finesse and elegance of its tannins lead to a spicy note. A truly pleasurable wine to be sampled between friends. When Châteaumeillant rhymes with gourmand !



VINEYARD

The origin of the vineyard is situated in the Vth century and this one was planted on siliceous soils with sand and clay predominating. The quality of this wine was recognized in 1965 by a decree. In 2010, this vineyard was declared AOC, which means "Appellation d'Origine Contrôlée".

GRAPE VARIETY

Pinot Noir

TERROIR

Chalk and limestone

WINEMAKING

Hand harvested, soaking 8 days in average at 20-30°C with two daily pumping-over. Malolactic fermentation and ageing on stainless steel tank until bottling in the month of June following the harvest.

TASTING

It is a wine which blends flavours of red fruit and liquorice, and finishes in fine peppered notes.



Food pairing

White meats and cheeses are its best friends.



Service temperature

Between 13 and 15°C

