



NEW ZEALAND

FUSIONAL PINOT NOIR

VINEYARD

New Zealand's terroir meets French know-how to create a wine of great intensity, where harmony is the source of all pleasures.

GRAPE VARIETY

Pinot Noir

TERROIR

65% Greywacke (glacial stones), 35% Broadbridge (brown clay)

WINEMAKING

- Maceration for 8 days at 25-30°C
- Light punching of the cap and wetting during fermentation
- Aged in stainless steel tanks for around 10 months

TASTING

With its intense ruby color, this wine reveals a fine, delicate cocoa and slightly smoky nose, offering a lovely expression of Pinot Noir with aromas of red berries.

On the palate, freshness is accompanied by fruity notes and silky tannins.



Food pairing

Throughout a meal, with meat or fish.



Service temperature

Between 13 and 15°C (55-59°F)

Ageing

2 to 3 years

