

# PINOT NOIR ROSÉ IGP PAYS D'OC

“ This Pinot Noir Rosé is a French-style wine with aromatic complexity, freshness and good length.”

Cédric Jenin - Winemaker



Residual sugars < 2g/L



## PRECISE QUALITY MANAGEMENT

Pinot Noir is an early-budding variety which ripens easily in the Mediterranean to make refined rosé. The Aude vineyards bordering the Montagne Noire make wines with **freshness, ripe fruit character and balance**. This wine is made from selected parcels belonging to a Terra Vitis-certified grower-partner. The Maison Castel team monitors, checks and tastes the grapes regularly to follow the ripening process and choose the picking date.



## MAISON CASTEL KNOW-HOW

After direct pressing, vinification is carried out at controlled temperature to **preserve freshness and acidity**. Lees ageing for three to four weeks encourages aromatic development and optimum fruit expression for this Pinot Noir Rosé. This painstaking approach refines the aromas and helps create a **wine with finesse and varietal typicity**.



Pale pink robe



Nose of red and small black fruit



Fresh, with good acidity, and red and black fruit. Lively, with good length.



Enjoy with salads or grilled fish. An ideal pairing would be grilled salmon with avocado salad.



Serve at 8 - 10°C



Can be aged for up to 2 years