

DOMAINE VALÉRY RENAUDAT

LE P'TIT RENAUDAT

IGP VAL DE LOIRE - PINOT NOIR



Country: France

Wine growing region: Loire Valley

Natural area: Berry

Soil: clay-limestone

Exposure: South East

Climat: semi-oceanic

Cultivated surface: 4 acres

Average wine age: 8 years

Average yield: 135hl/acres

Technics: mechanical soil working and controlled natural grassing

Grape harvest: mechanical harvest

Vinification: vatting of 3 weeks

Maturing: in vat

Alcohol by vol: 13%

Type: red wine

Grapes variety: pinot noir

Conditioning: box of 6 or 12 bottles and BIB of 5L

Capacity: 75cL or BIB of 5L

Bottled: at the domain

Robe: ruby

Nose: blackcurrant, morello cherry, raspberry

Flavors: fruity, supple

To serve with: fish, cheese, cold cuts, white meat, barbecue

Serving temperature: 13°C

Keeping period: 3 to 4 years

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