

PAUL BEAUDET



Appellation: Vin de France

Varietal: 100% French Pinot Noir

Winemaking: This elegant wine is handcrafted and produced in a Burgundian style. The yield is small with a late harvest to ensure the maturity of the grapes. The grapes are destemmed, then winemaking starts with a cold fermentation to extract delicate fruit notes. A classic Burgundian fermentation stands for over 2 weeks and is carefully monitored. The wine is not aged in oak casks to keep the luscious fruitiness of the Pinot Noir.

Tasting Notes: This wine offers a dark red color with many garnet reflections. It reveals intense and complex aromas of ripe red berries with spicy notes. The palate is smooth with fine tannins. Savor the long fruity finish.

Pairings: Pairs perfectly with salmon, duck and game, Asian dishes, pork, turkey, chicken, pasta, cheeses, mushroom dishes, grilled meats, and salads.

