

LAROCHE PINOT NOIR RÉSERVE VIN DE FRANCE 2021

Laroche's know-how with the Burgundian winemaking.



GRAPE VARIETY

100% Pinot Noir

VINEYARD

Terroir = Single parcel selection. Cool and high-altitude climates in the Limoux area. Age of the vines: 30 years minimum. A mosaic of terroirs dominated by clay and limestone soil/ Vin de France / Wine of France

TYPE OF SOIL

Clay and limestone

VINIFICATION

Nightly harvest and inertia press to avoid oxidation. Preservation of red fruit/cherry aromas. Vinification and maturation are made into 80% stainless steel tanks and 20% in demi-muids and barrels. Ageing is done on fine lees for 6 months.

VINTAGE REPORT

2021 is a vintage that keeps the promises of a very satisfying sanitary state of the crop, despite a particular year. This vintage has been marked by the spring frost, resulting in significant disparities among plots and a decrease in the harvest volume. The summer then recorded moderate temperatures, without excessive heat during the day and with cool nights. The harvest began at the right time on August 18th. These conditions contributed to a slightly later ripening of the grapes than previous vintages, with significant heterogeneity in terms of plots, but perfectly controlled thanks to a daily follow-up. The first juices immediately unveiled good acidity and a high potential aromatic profile, which was confirmed during the winemaking process.



follow us online

  LarocheWines
www.larocheWines.com

