

Lgi

La Meule Pinot Noir, IGP Pays d'Oc 2024



VINEYARD

The vineyards are located on the west part of the Languedoc wine region. Influence from the Pyrenees mountains mixed with ocean breezes from the Atlantic create temperate terroirs. The resulting wine combines power, elegance and intensity.

VITICULTURE

Conventional viticulture, HVE 3.

VINIFICATION

The crop is harvested quite early in the season. Grapes are sorted and destemmed as soon as they reach the cellar. Fermentation occurs at a controlled temperature of 26°C to 28°C. For 15 days, the juices are punched down daily in order to extract colour and tannins. The wine is bottled after four months on its fine lees.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Screw cap
SKU CODE	L8436123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Languedoc-Roussillon
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.43
TOTAL ACIDITY	4.84g/l Tartaric
RESIDUAL SUGAR	4.6g/l
SKU	L8436123