

Grapes

100% Pinot Noir

Region/Appellation

IGP Val de Loire

Alcohol by volume

12.00%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

25/04/2024

Destinée Pinot Noir Rosé

2021 6x75cl

Winemaker Notes

An easy drinking Rose that has notes of red berries and peach on the nose and a fresh soft palate.

Vineyard

Grapes for this wine come from various plots in Loire Valley. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

Winemaking

The grapes are pressed very slowly and racked gently to preserve delicacy. Fermentation takes place at low temperatures, before the wine is briefly aged on its fine lees and gently filtered prior to bottling.

Vintage

Despite its challenges, 2021 fruit was good quality with good acidity.

Food match

Grilled and Roasted White Meats

Serve chilled with grilled meats, salads, pâtés, grilled fish, fruit salads, red berry tarts.

