

RÉSONANCE

Grapes

100% Pinot Noir

Region/Appellation

Dundee Hills AVA

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.62

Total Acidity

6 g/l

Drinking Window

2024 - 2036

Tasting Guide



Tasting note printed

26/04/2024

# Découverte Vineyard Pinot Noir 2016 6x75cl

## Winemaker Notes

A nice and brilliant colour, with an expressive nose of cherry, blackberries, wild mint, fresh liquorice and noble wood. Vibrant and energetic, the palate reveals a subtle balance and elegant floral notes. The finish is mineral driven, expressing the complexity of the Jory soil.

## Vineyard

Meaning "Discovery" in French and produced from the second Estate Vineyard owned by Résonance, the Découverte Vineyard Pinot Noir displays the best of the Dundee Hills AVA.

## Winemaking

Traditional fermentation followed by 17 months in French oak barrels, 30% new

## Vintage

After a complicated start to the growing season with a number of frost episodes, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

## Food match

Grilled and Roasted Red Meats

Brilliantly versatile, perfect with red or white meats or try with a cheese board.



HATCH MANSFIELD 

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