



**BOUCHARD AÎNÉ & FILS**

## **PINOT NOIR**

**VIN DE PAYS D'OC**

*Boucharde Aîné & Fils has been making fine wines for over 250 years. The prestige of its name is due to its permanent commitment to ensuring perfect quality and authenticity of style in its wines.*

### **CATEGORY**

The Pays d'Oc is an immense viticultural region encompassing 741,300 acres of vines spread out across four departments in Southern France that border on the Gulf of Lion: the Aude, the Gard, the Hérault and the Pyrénées-Orientales. The vast surface area of the vineyards accounts for the extraordinary diversity of their soils: sandy near the sea, limestone, schist, clay, and gravel which are all ideal for growing a wide variety of grapes destined for the making of great wines. The appellation, with its Mediterranean climate, benefits from an exceptional amount of sunshine.

### **THE WINE**

*Grape variety:* 100 % Pinot Noir  
*Alcohol content:* 13% vol.

### **VINIFICATION/MATURING**

Pinot Noir from the Pays d'Oc region is vinified in the traditional Burgundy method; de-stemming and crushing followed by cold maceration and a two week fermentation period in temperature-controlled stainless steel tanks. Part of the juice is then aged in Burgundy barrels using only French oak, the rest kept in the tank. The art consists of realizing the best possible blending of both juices while respecting the rich Pinot Noir fruit.

### **TASTING NOTES**

*Visual:* Intense red ruby with delicate violet tones.  
*Nose:* Hearty and intense with notes of jammy fruits, spices and herbs.  
*Palate:* Friendly, harmonious and structured with round tannins. Black currant, licorice and black cherry flavors followed by a long lasting vanilla-tinged finish. A wonderful companion for the entire meal.

### **SERVING SUGGESTIONS**

*Serving temperature:* 61°F or slightly chilled as an aperitif!  
*Classic pairs:* Cold cuts, duck, roast beef, pizza and dry cheeses.  
*Adventurous pairs:* Risotto, lamb, Indian, Chinese and Japanese cuisines, caesar salads, parmesan cheese and fondue.

### **AGING POTENTIAL**

Drink within 3 years

