



# GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE

## Tradition Familiale Pinot Noir

Pays d'Oc

Indication Géographique Protégée

- Cépage :** Pinot Noir (100%)
- Terroir :** These light, fresh, fruity and easy-drinking varietal wines are the result of stringent selection of top quality grapes from the best vineyards from Occitanie, in a combination of modern and traditional growing and wine-making methods for your greater pleasure.
- Winemaking :** The winemaking is based on the respect of the fruitiness and a gently extraction of the grapes matter.
- Tasting :** A ruby red colour. Aromas of red fruit, with a predominance of cooked strawberry and Morello cherry, backed by notes of cinnamon, liquorice and undergrowth.  
Firm and fresh on the palate with a tight, elegant tannic backbone.  
The finish carries subtle touches of toast.
- Pairing :** This wine matches perfectly with all kind of grilled red meat or stews or mature cheese.
- Time of ageing:** 3 years
- Serving temperature :** 18 °C/63-64°F

