



LES ALLIÉS

— A SIP OF FRANCE —

PINOT NOIR VIN DE FRANCE



DISTINCTIVE FEATURES

Color: Pale ruby.

Aromas: Fresh aromas of strawberry and cherry, hints of spice.

Palate: Light and elegant with flavors of red berries, gentle acidity, and a smooth, soft finish.

Food pairing: Charcuterie, grilled meats, peppersteak or lamb dishes.

Serving: 18°C • 64°F

Potential for ageing: Within two years of the vintage.

VINE-GROWING & WINEMAKING

Grape varieties: 100% Pinot Noir

Appellation: Vin De France

Winemaking Notes: The grapes are harvested and destemmed before a cool fermentation to preserve the freshness and vibrancy of the Pinot Noir.

Fermentation occurs in stainless steel at lower temperatures (22-24°C), allowing the wine to maintain its delicate red fruit aromas. Minimal aging, often in stainless steel or neutral oak, keeps the wine fresh and light.

ANALYSIS

Alcohol: 13%

Total acidity: 3.0 g/L

Residual sugar: <1 g/L

VIVINO



3.7/5