



BADET CLÉMENT & CO.

CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

PINOT NOIR

■ **THE WINE** The grapes are sourced from soils of clay and limestone in terraces on the height of the Aude Valley, in the foothills of the Pyrenees, in a cool climate with mild temperatures and rainfall. *Vinification:* The winemakers begin with a cold pre-fermentation maceration for approximately one week, followed by a week of fermentation at controlled temperatures. 25% of the final blend is aged in new and first-use French oak for a period of 6 to 9 months.

■ **TASTING NOTES** This Pinot Noir has a dark color with ruby tints and has scents of red and blackberries mixed with floral notes, coupled with hints of delicate wood and vanilla. It is complex, rich, long and fat on the palate, displaying aromas of jam and crushed black fruits (blackberries, black currants and cherries). The tannins are plump and well-integrated. Unlike many Pinot Noirs grown in the Pay d'Oc, this wine is not dominated by heaviness or an excessive over-ripeness.

■ **FOOD & WINE** Enjoy with charcuteries, white meats and light cheeses. Serve at 66-68°F.

