



# BARON MAXIME



## PINOT NOIR

*Vin de France*

# 2021



### TERROIR

The Languedoc Roussillon region own a mosaic of terroirs with different geological nuances: limestone, clay and sand. The climate is Mediterranean and temperate which is very pleasant.

The sunshine rate is excellent during the year, with mild winters and hot and dry summers.

### GRAPE VARIETIES

Pinot Noir 100%

### WINEMAKING

The Pinot Noir is harvested at the very beginning of the harvest.

In the cellar, the destemmed grapes undergo a hot pre-fermentation maceration which favors the extraction of the color and is followed by a temperature-controlled fermentation at a low temperature (between 18 and 24°C), in order to keep all the freshness of the primary and secondary aromas.

The wines are then aged separately in vats for several months before bottling.

### TASTING NOTES

A fresh and elegant Pinot Noir with aromas of raspberries and cherries. On the palate, it reveals soft and discret tannins.

It will be the perfect companion for your picnic, Milanaise veal, poultry or even a chocolate-cherry cake.

Served at 12°C-14°C (53°F-57°F)

### MAGIC

Magic label! The crown on the label will disappear for the “M” if the service temperature is too high.