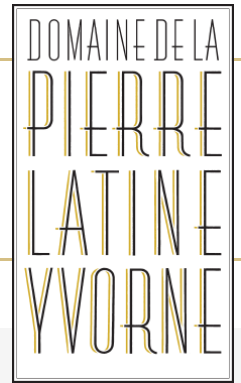


"Mythologie" Pinotissima

Pinot Noir



The Vineyard

The Domaine de La Pierre Latine is made up of eight parcels distributed around the edge of the appellation of Yvorne and bounded by the foothills of the Vaud Alps. It is entirely west / southwest facing with steep slopes of up to 35-40%, which allows good natural land drainage

Altitude 410 to 600 meters

Position west/southwest

Soil rich in alluvium, sediment, scree and gravel, on an alpine limestone bedrock

Cépage Pinot Noir, average age 35 years. Pruning: taille longue (Guyot)

Cultivation minimal chemical intervention

The Winery

The grapes are picked by hand at peak maturity and carefully sorted in the vineyard. After a light crushing, fermentation in bunches begins naturally with temperatures controlled at 28-29°. Fermentation lasts, on average, 3 to 4 weeks, after which the wine is aged in French oak barrels (50% new) for approximately 12 months. The wine is bottled after a light filtration

Production 1,500 bottles, on average are produced in the best years

Format Bottle (75cl)

For larger sizes please contact the Domaine at the beginning of the year

Tasting

Colour Ruby, almost Garnet

Aromatics Floral with spicy notes and well-defined secondary aromatics

Palate Round and generous, the middle palate shows good structure and grip, bringing highlights and texture. Notes of fruit compote, faded flowers, and an earthiness all go to enhance the finish.

Serving

Optimum serving temperature 15-16°C

Aeration Pour 10 minutes before serving, ideally in Burgundy glasses

Ageing potential 10 years+

Food and wine pairing Delicious with poultry and game, such as partridge, quail or pheasant, with a chestnut-based stuffing and root vegetables