

Yvorne "Clos de Plannavy"

Pinot noir

2020



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 destemming, and pressing the grapes undergo a short, cold, maceration (a few days). Fermentation temperatures are controlled at 28-29°C and fermentation lasts an average of 3 to 4 weeks. The wine is aged in French oak (50% new) for around 12 months before blending and then, after a light filtration, the wine is bottled.

Format Bottles (75cl), half bottles (37.5cl)

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

Tasting

Colour Dense, bright ruby

Aromatics Open, primary ripe fruit aromas, incorporating a touch of spice, courtesy of the French oak.

Palate Initially full of fresh, juicy, crunchy fruit, the tannins appear on the middle palate and persist through the long finish.

Serving

Optimum serving temperature 15-16 °C

Aeration Ideally serve in Burgundy glasses

Ageing potential 10 years

Food and wine pairing Delicious alongside white meat in sauce. When slightly more mature, the wine will also be ideal with mushrooms and root vegetable dishes.