

Yvorne

Pinot Gris

2020



The Vineyard

The Domaine de La Pierre Latine is made up of eight plots 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.

Superficie 6 ha

Altitude 410m to 600m

Position west / Southwest

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

Cépage Pinot Gris, average age 20 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 using a pneumatic press, the must is allowed to settle before fermentation begins. Fermentation takes place over 2 to 6 weeks, on the lees, with regular stirring. 15% of the wine is aged in the concrete egg/amphora and 85% in French oak barrels (half new, half second use).

Format Bottles (75cl), half bottles (37.5cl) and magnums (150cl)

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

Tasting

Colour yellow to deep gold

Aromatics Well-rounded with a hint of ripe tropical fruit (mango), sweet peach and a note of salted caramel

Palate Rich and generous opening, enhanced by integrated tannins from the barrel ageing. Aromas of honey, brioche and vanilla, with ripe fruits on the finish.

Serving

Optimum serving temperature 10°C

Aeration Open 5 to 10 minutes before serving, ideally in Burgundy glasses

Ageing potential 10+ years

Food and wine pairing Delicious accompaniment to seafood based main dishes - lobster, carabineros prawns, slipper lobster and meaty fish - turbot, swordfish etc. and also goes beautifully with squash, gnocchi and vegetarian dishes.