

Cuvee Roman

Region:
IGP Pays d'Oc
Grapes:
Pinot Noir
ABV:
12.5%

What:

Beginning with heavily-perfumed aromas tinged with violets, the nose flows into full, round and juicy flavors with a nice savory finish.



Food Pairings:

Roasted or BBQ meats and fuller flavored cheeses.

Where:

Fairly traditional fermentation taking place over a two to three week period. For the Pinot it starts off cool, between 63° to 68°F (17° to 20°C) in order to protect fresh red fruit Pinot flavors, then increases slightly, up to 77°F (25°C) to extract the structure and weight to the finish.

Tasting Note:

A complex nose of smoky red fruit, vanilla and mild peppery spice. A core of plum, cherry and raspberry fruit with added characters of spices and vanilla on the palate, the wine is backed with a long, lingering, finish.

Barcode:
3430560009590
Sales Info:
750ml , Case 12 , 38.10 lb.
Palletization:
50 cases / 5 Layers

