

# 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.

## Where:

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

## Barcode:

3430560009590

## Sales Info:

750ml ,Case12 ,38.10 lb.

## Palletization:

50 cases / 5 Layers



## Food Pairings:

Roasted or BBQ meats and fuller flavored cheeses.

## 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.

