

Le Fou

Region:
AOP Languedoc

Grapes:
Pinot Noir

ABV:
12.5%

What:

'Le Fou' translates as 'The Madman', as it has long been thought only a madman would try to produce the perfect Pinot Noir in southern France. Perfection achieved; myth dispelled.

Where:

Picked at optimum ripeness, balancing phenolics and acidity then cool vinified to enhance the fresh fruit flavors. No oak was used to keep this wine as pure and sensual as possible.

Barcode:
3430560007817
Sales Info:
750ml ,Case12 ,36.38 lb.
Palletization:
70 cases / 5 Layers



Food Pairings:

Lovely with grilled lamb, cold meats, wild mushroom risotto or home-baked ham.

Tasting Note:

Fuller than Pinot Noir from Burgundy, it has a warm, rich nose with aromas of stewed cherries. The palate is nicely balanced with an exciting, savory bitterness provided by ripe, tasty tannins.

