

Domaine Geraud

Region:
IGP Pays d'Oc

Grapes:
Pinot Noir

ABV:
14.0%

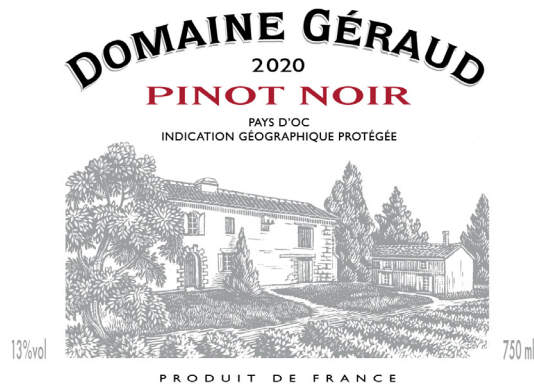
What:

Fresh red fruit Pinot flavors, with beautiful structure, and balanced weight to round out the memorable finish.

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° – 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.

Barcode:
3430560013658
Sales Info:
750ml , Case 12 , 39.0 lb.
Palletization:
70 cases / 5 Layers



Food Pairings:

Try with roasted, grilled, or barbecued meats

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.

