

Cuvee Rudel

Region:
IGP Pays d'Oc

Grapes:
Pinot Noir

ABV:
13.0%

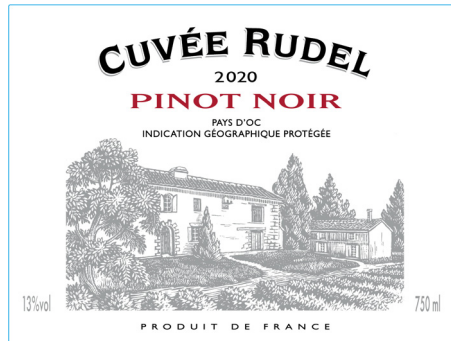
What:

This very limited production Pinot Noir is picked when perfectly ripe but with a natural balance of acidity.

Where:

Cool vinification in stainless steel to ensure fresh fruit and then six months aging (not in oak) before being bottled.

Barcode:
3430560009309
Sales Info:
750ml ,Case12 ,38.06lb.
Palletization:
70 Cases / 5 Layers



Food Pairings:

Grilled lamb would be perfect, as would a wild mushroom risotto.

Tasting Note:

Full flavored Pinot Noir, bursting with crunchy cherry fruit and a beautifully balanced structure with a savory finish.

