



# LES TOURS



## ESTATE BOTTLED

### PINOT NOIR

100% Pinot Noir grapes

Residual Sugar – 3 grams per liter

PH: 3.65

Alcohol Content: 13.5%

**LOCATION & CLIMATE** At the foothills of the Pyrenees Mountains, Pinot Noir is planted on the high valley's sunny slopes at an altitude of 450 meters (1400 ft). This cool microclimate is extremely beneficial in allowing the grapes to mature slowly, creating a balanced ripeness with complex flavors.

**SOIL** The soils are rich in iron ore deposits giving it a deep rust color. The vines are dry farmed, and as a result, the roots of the vines go to a depth of as much as 30 feet to obtain fresh mountain water from the underground aquifer. As a result, they are somewhat stressed, yet never suffer from any dehydration.

**VINES AND VINEYARD MANAGEMENT** The average vine age is about 25 years. Careful pruning (Cordon de Royat) allow only 12 shoots per vine. Yields are maintained at around 3 tons per acre, allowing for maximum complexity and concentration. All the vineyards are tended in an extremely 'environmentally friendly' manner with modern techniques that follow the vine's natural cycle and that helps to develop biodiversity.

**VINIFICATION AND AGING** The grapes are hand-picked when fully ripe. They are hand inspected and triaged on a vibrating table to select only the best. Whole grape pressing, cold soaking and cold maceration take place before alcoholic fermentation.

**TASTING NOTES:** Rich burgundy color with a distinctive nose of wild strawberries and rose petals. The palate follows with ripe flavors of rhubarb and black cherries leading to a soft, smooth finish.

**SERVING SUGGESTIONS:** This wine should be served cool at about 55 to 60 degrees Fahrenheit. Delicious on it's own, it will also pair perfectly with roast chicken or pork, grilled salmon, a veal ragout or blanquette or a nice creamy ripe cheese such as Camembert.

**CERTIFIED ENVIRONMENTALLY FRIENDLY** The production system of the Anne de Joyeuse Winery is a Bureau Certified Environmentally friendly French business



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