

Opalia

VDP d'Oc - Pinot noir

■ Soil

Siliceous soils of Pyrenean origin with oceanic micro-climate.

■ Wine-making procedure

Manual harvested with integral de-stemming. After a short cold maceration (5days at 10°C), thermo regulated fermentation at 25°C maximum. Slow extraction by unballasting and punching the cap. After a pneumatic pressure, fermentation in stainless steel vat. Then 2/3 of the wine is matured in tank and 1/3 is matured in oak barrel for a minimum of 8 months.

■ Wine tasting notes

Bright red colour with blue reflection. Red fruit aromas (wild strawberry), underwood followed by mint, grilled and subtle smokiness.

The mouth feel is well-balanced acidity and structure.

The finish is aromatic with fine elegant tannic structure.

■ Shipping package

Bottles 75 cl.

Bourgogne shape.



Créateur de Vins



BONFILS
— LES VINS FINS —

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