



Orléans Rouge "Ecusson"

AOP Orléans, Vallée de la Loire et Centre, France



PRESENTATION

This cuvée is made from a surprising blend of Pinot meunier, the emblematic grape variety of the Orléans appellation, and Pinot noir.

LOCATION

Situated north of the Loire, between Beauce and Sologne, the "Orléans" appellation area covers approximately 80 hectares.

TERROIR

The vines thrive on a silica-gravel type soil ensuring a fruity, supple and beautifully mature wine.

WINEMAKING

Cold pre-fermentation maceration to ensure aromatic extraction of the grapes, followed by traditional fermentation. Short maceration with gentle extraction to preserve the fruitiness and lightness of our wines.

AGEING

Aged in the cellar before bottling.

VARIETALS

Pinot meunier 80%, Pinot Noir 20%

SERVING

Served at room temperature (14-16°C).

VISUAL APPEARANCE

Bright ruby red colour.

AT NOSE

The delicate nose reveals notes of cooked fruits (prune) on a background of spices.

ON THE PALATE

The attack is supple. The palate is supple and light, balanced by fine tannins. Warm finish with cooked fruit aromas.

FOOD PAIRINGS

This wine will accompany cold meats, poultry (roast chicken), spicy grills, fish, game birds (partridge with red fruits), fresh cheeses.

