

ESTATE BOTTLED LES TOURS PINOT NOIR

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 micro-climate is extremely beneficial in allowing the grapes to mature slowly, creating a balanced ripeness with complex flavours.

SOIL

The soils are rich in iron ore deposits giving it a deep rust colour. 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 help to develop Bio-diversity.

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.

Vintage 2008

Generous Spring rain has replenished the water reserves. Mild temperatures in the Limoux area contributed to nice flowering followed by perfect grape development leading to ideal ripeness.

TECHNICAL INFORMATION:

100% Pinot Noir Residual Sugars: 3 grams per litre
PH: 3.65 Alcohol Content: 13.5%

TASTING NOTES

Rich Burgundy colour with a distinctive nose of wild strawberries and rose petals. The palate follows with ripe flavours of rhubarb and black cherries leading to a soft smooth finish.

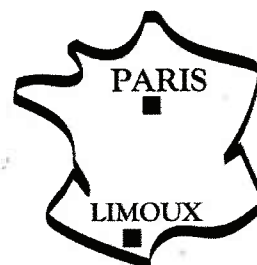
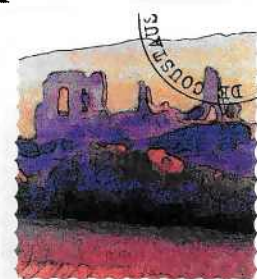
SERVING SUGGESTIONS

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 Veritas Certified Environmentally Friendly French business. "Protect Planet" is a long-term sustainable wine-growing commitment that focuses on the following processes:

- Ecosystem management
- Water conservation
- Pollution control
- Producer and consumer health protection
- Preserving the true taste of the wine



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