



## CA GOUTE DE CIEL PINOT NOIR

SKU: FRMJPN

At the end of the 80's, Thierry and Pascal Julien decided to take over the family wine business and immediately convert to organics, with the aim of preserving the environment, the soil and health. At this time they were real pioneers of organics, which was still viewed as being of marginal interest at best. Located in Saint-Bauzille-de-la-Sylve, 30 minutes from Montpellier, the vineyards offer a panoramic view of the Languedoc landscape. The vines are located in the middle of the garrigue on a clay-limestone soil and are cultivated in harmony with nature, without using weedkillers, synthetic products or chemical fertilizers. The wine making process is an extension of the work in the vineyard. No commercial yeast, no enzyme, no added tannin, no fermentation activator... All chemistry is banished. SO<sub>2</sub> is well below the limits imposed in organic farming.

Quite simply the best value Pinot Noir you will find anywhere. Plenty of Pinot Noir character – the red berries are there, but so is some dark cherry, damson and even some sous bois, truffle complexity. Medium-bodied, ripe palate and soft tannins with a fresh finish – delicious!

