



2024  
**LA BOURGADE**  
PINOT NOIR  
*IGP Pays d'Oc*  
**RED**



**TERROIR** • The grapes for this wine originate from the clay-limestone hillsides overlooking the medieval citadel of Carcassonne. With a north-to-northwest exposure, the grapes undergo a gradual, complete ripening process, benefiting from a significant day-to-night temperature variation. This results in a wine of remarkable freshness and delicate aromas.



**WINEMAKING** • Vinification takes place in concrete vats, beginning with a 24-hour pre-fermentation cold maceration. Fermentation follows a traditional method, including daily pump-overs and some occasional rack-and-return operations. A portion of the wine is then aged for a few months.



**BLEND** • 100% Pinot Noir



**TASTING NOTES** • The wine's ruby colour, with vibrant highlights, invites you to take a sip. The nose reveals notes of spice and ripe red fruits, including cherry and raspberry. On entry to the palate, the wine is fresh and elegant, with a pleasing softness, while the silky, mellow tannins provide a pleasant, harmonious texture.



**FOOD PAIRINGS** • This wine pairs beautifully with fine charcuterie and white meats, such as Chicken Basquaise or roast veal. *"But above all, it is best enjoyed in good company"*.



**SERVING** • Serve at 16-18°C.



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