

## THE BRAND

Les Musetiers, rural and calm places where you come to enjoy the song of birds and have a dive into nature.

This early summer, under the shade, in good company and among friends, music lovers have come to delight in delicate and fruity wines.

A tasting full of delicacy and elegance of wines carefully selected, elaborated and worked with respect for traditions and the terroir.

## TERROIR

Pinot Noir is one of the most challenging and delicate grape variety. To craft this specific Cuvée, our winemakers have selected vineyards located on the west part of the Pays d'Oc wine region, close to the Pyrenean mountains. Here, the vines are located on limestone slopes, influenced by refreshing breezes and warm sunshine, creating one of the longest growing seasons in the Languedoc.

This exceptional climate and geographical location are a paradise for this world-class varietal. They offer idyllic conditions for producing some of the most elegant and sophisticated Pinot Noir in the South of France.

## WINEMAKING

Grapes are harvested early in the season to preserve the varietal elegant style and complexity. Grapes are sorted and destemmed as soon as they reach the cellar. Fermentation occurs at a controlled temperature of 26-28°C in stainless steel tank. During 15 days, the juices are punched down daily in order to extract colours and tannins. To achieve a greater aromatic complexity, the wine is aged under the influence of French and American oak for a minimum of 6 months.

## WINEMAKER'S NOTE

Glossy red ruby in the glass. The nose is displaying intense aromas of black fruits, followed by hints of vanilla and cloves. On the palate, the fine-grained tannins offer a velvety texture. The length is long and vibrantly fresh, with a touch of mocha...

## WINE AND FOOD PAIRING

Enjoy this wine at room temperature with earthy food, aged cheese, duck, chicken, pork and mushrooms...

# LES MUSETIERS

SÉLECTION PARTICULIÈRE



**IGP PAYS D'OC**  
**100% PINOT NOIR**