

'MMM' CUVÉES

SAUVIGNON BLANC
IGP VAL DE LOIRE

CHENIN BLANC
IGP VAL DE LOIRE

PINOT NOIR ROSÉ
IGP VAL DE LOIRE

PINOT NOIR
FRANCE



**Our 'MMM' cuvées
is the ideal marriage between
our terroirs and some world famous
varietals.**

**Thanks to our expertise acquired in
the greatest Loire appellations, we can
offer you some high level, sophisticated
and charming cuvées.**

**Our production standards are on par
with the greatest Loire appellations,
our requirement level is very high so
that our MMM cuvées will surprise
you, seduce you and accompany you
everyday.**

Grape variety Pinot Noir
Serving temperature 14 to 16°C
Ageing potential 2 to 6 years

The excellence and the great potential of the Touraine and Haut-Poitou terroirs are not a surprise, yet it is always pleasant to discover new gems! The Pinot Noir shines differently when grown and wrought with the utmost care, on the best terroirs. It becomes a pleasure wine, a luxury wine affordable for daily treats!

WINEMAKING & AGEING

We leaf-pluck the Eastern side of each row, then we regularly do a 'green harvest' to help the maturity of the grapes and control production. Only the best grapes are harvested. The fermentation starts after a couple weeks of 'cold maceration' in tanks. The juices are gently punched-down everyday, at winemaker's discretion, during the fermentation. The malolactic fermentation takes place in the spring following the harvest. A very soft filtration is done before wine bottling.

FOOD PAIRING

Our Pinot Noir MMM is the ideal companion for your gourmet meals. It is a perfect match with 'duck breast and apricots' or a calf meat stew with vegetables.

TASTING NOTES

The colour is deep and intense for a Pinot Noir. The palate is silky with mellowed tannins lifted by cherry notes, blackcurrant and grilled spices.