



Wijnfiche

# **Domaine Girard – Pinot Noir | IGP Pays d'Oc France (STREEKWIJN/IGP) – 2024**

## **Domain**

### **Dom. Girard**

The domain is located in the picturesque village of Alaigne, west of Carcassonne at the foot of the Pyrenees. Wine has been made in this family domain for four generations. In 2000, Philippe and Jean-François Girard took over the domain from their parents. They expanded the vineyards to a total area of 30 hectares. These are located on the Malepère massif, influenced by both the Atlantic and the Mediterranean, making for an exceptional terroir. They work very durable and towards zero pesticides.

## **Vinification**

Pinot Noir is rarely successful in the wine region of Languedoc. Here, however, the vineyards benefit from their high position to avoid the 'jammy' style that Pinot Noir in the South often has to deal with. The soil is composed of clay, sludge and gravel. All grapes are harvested manually. Then they undergo a cold maceration (8 ° -10 °) for 4 to 5 days. This is followed by a soft pressing. The fermentation is traditional, with 2 to 3 battonages per day. The wine is raised in stainless steel barrels for 5 to 8 months.

## **Taste**

Cherry red color. Light and fruity red wine with aromas of small red fruits such as cherries and currants. Balanced, harmonious and soft on the palate with red fruit aromas. In the final we note a very fresh style with refined tannins. Ideal as a summer wine.

## **Food pairing**

Meat - red | Pizza - with seafood and tuna | Charcuterie | Duck breast - cold cuts | Cold dish

## **General information**

Type: Red wine

Grape varieties: Pinot Noir

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 12°C