

LEVIN

PINOT NOIR



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen free

- Vegan product
- No sulfites



Reusable bottle

Up to 20x washable

Consumes 7x less water than wine production

Rejects 90% less CO2 than throwing away a bottle



GRAPE VARIETY

100% Pinot Noir

TERROIR

Origin

Clay - Limestone

Soil

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° à 8° Celsius

CONSERVATION

After opening, keep cool (2°-8°C) and consume within 5 days

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml

TASTING NOTE

This wine presents a ruby red color. The nose reveals aromas of cherry, red fruits, and blackcurrant, enhanced by a touch of vanilla. On the palate, it offers a well-structured tannic profile and excellent balance, creating a harmonious tasting experience.

VINIFICATION

Harvested at night to benefit from cool temperatures and preserve the quality of the grapes. De-stemming, crushing. Hot maceration (60°C) for 6 hours to extract the aromatic complexity and tannins. After pressing, the juice is fermented with our 'natural levain', indigenous yeasts and lactic bacteria. It is then filtered and pasteurised before bottling, to produce a structured, tannic wine.