

- Les Cuvées Domaine-

LES PERLES

(COUP DE FOUDRE)

Grape variety : Pinot Noir

Type of wine : Dry rose

Soils : Clay and Quartz

ABV : 13.5%

Vintage : 2025

Cellaring Potential : 3 years

Biodynamic Preparations :

Biodynamic preparations (cow dung compost, herbal teas (nettles, horsetail...) dynamised and then pulverised. Ploughing, manual hoeing based on the earthly and lunar rhythms. Manual harvest

Production method :

Direct pressing on whole grape, soft extraction. Fermentation on native yeasts and ageing in French oak tank 6 month and bottling,

DÉGUSTATION

Appearance : pomelo aspect

My nose: Dry and fruity

My mouth: Citrus aromas with spicy notes

Food and wine pairing : Vegetarian. Salad, ceviche of bream with spices, fish with plancha. Fruit dessert.

Service température : 10 à 12 °

