

VILLARD

FINE WINES



LE PINOT NOIR GRAND VIN 2016

VITICULTURE

Varietal Composition: 100% Pinot Noir
Appellation of Origin: Casablanca Valley
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: Clay loam soil

VINIFICATION

Harvest date: 15th & 18th/04/16
Picking method: Hand Harvested
Fruit selection: Yes, At the Vineyard and at the winery
Crushing: No
Pre-fermentation cold maceration: temperature 8°C for 7 days.
Fermentation temperature: 24-26 °C
Alcoholic fermentation: 8-10 Days
Pump-overs: yes twice a day & punch down
Post fermentation: 7 days
Total skin contact: 22-24 days
Malolactic fermentation: Yes

AGEING

100% in French oak barrels
Coopers: Nadalie and Marsannay
Time in barrels: 10 months
Type of barrels: 228, 300 & 500 liters barrels
Age of barrels: 1- 5 years old
Foudre : 75%

BOTTLING

Stabilization: Cold stabilization
Fining: No
Bottling date: 16/01/2017
Closure: Natural Cork
Total production: 5.682 Bottles

ANALYSIS

Alcohol: 14%
Residual Sugar: 2,19g/l
Total acidity: 5,34 g/l
pH: 3,42



VILLARD

FINE WINES



LE PINOT NOIR GRAND VIN 2018

VITICULTURE

Varietal Composition: 100% Pinot Noir
Appellation of Origin: Casablanca Valley
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: Clay loam soil

VINIFICATION

Harvest date: 12th & 15th/04/18
Picking method: Hand Harvested
Fruit selection: Yes, At the Vineyard and at the winery
Crushing: No
Pre-fermentation cold maceration: temperature 8 °C
for 7 days.
Fermentation temperature: 24-26 °C
Alcoholic fermentation: 8-10 Days
Pump-overs: yes twice a day & punch down
Post fermentation: 7 days
Total skin contact: 22-24 days
Malolactic fermentation: Yes

AGEING

Coopers: Nadalie and Marsannay
Time in barrels: 10 months
Type of barrels: 225, 228, 300 & 500 liters barrels
Age of barrels: 3- 4 years old
Foudre 75% - Barrels 25%

BOTTLING

Stabilization: Cold stabilization
Fining: No
Bottling date: 15/03/2019
Closure: Natural Cork
Total production: 5.682 Bottles

ANALYSIS

Alcohol: 14%
Residual Sugar: 2,19g/l
Total acidity: 5,34 g/l
pH: 3,42

