



## LE PINOT NOIR GRAND VIN 2020

### 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

Date of Harvest: February 20, 2020  
Picking Method: Hand harvested  
Fruit Selection: At the vineyard and at the winery  
Crushing: No  
Pre Fermentation Cold Maceration: 7 days at 8 °C  
Fermentation Temperature: 24-26 °C  
Alcoholic Fermentation: 8-10 days  
Pump-Overs: Twice a day with punch down  
Post Fermentative Maceration: 7 days  
Total time of skin contact: 22-24 days  
Malolactic Fermentation: Yes

### AGEING

Type of Barrels: French oak  
Coopers: Nadalié & Marsannay  
Time in Barrels: 10 months  
Type of Barrels: 225, 228, 300 and 500 liters  
Age of Barrels: 3 and 4 years

### BOTTLING

Stabilization: Cold stabilization  
Fining: No  
Date of Bottling: November 10, 2021  
Total production: 7.379 bottles

### ANALYSIS

Alcohol: 13.5%  
Residual Sugar: 2.16 g/l  
Total Acidity: 3.28 g/l  
pH: 3.60