

VILLARD

LE PINOT NOIR
GRAND VIN 2023

GRAND VIN



VITICULTURE

Varietal Composition: 100% Pinot Noir
Appellation of Origin: Casablanca Valley, Chile
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: Granitic slopes of different sun exposures

VINIFICATION

Harvest date: February 24th and March 20th, 2023
Picking method: Hand harvested
Fruit selection: At the vineyard and the winery, before destemming
Pre-fermentation cold maceration: 7 days
Alcoholic fermentation: 10 days
Pump overs: twice per day with punch down during fermentation
Malolactic fermentation: Yes

AGEING

90% French oak barrels
Coopers: Nadalié & Marsannay
Time in Barrels: 13 months
Type of Barrels: 228, 300 and 400 liters, 1st and 2nd use



BOTTLING

Bottling date: June 5th, 2023
Bottles produced: 4.940

ANALYSIS

Alcohol: 14%
Residual Sugar: 2.77 g/L
Total Acidity: 5.78 g/L
pH: 3.43