

VILLARD



Le Pinot Noir

GRAND VIN 2024

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: April 3rd and 8th, 2024.
Picking method: Hand harvested.
Fruit selection: At the vineyard and the winery, before destemming
Pre-fermentation cold maceration: 6 days.
Alcoholic fermentation: 9 days.
Pump overs: twice per day with punch down during fermentation.
Post-fermentative maceration: 8 days.
Malolactic fermentation: Yes.

AGEING

100% French oak barrels.
Coopers: Nadalié & Marsannay.
Time in Barrels: 8 months.
Type of Barrels: 228, 300 and 400 liters,
42% 1st use barrels, 14% 2nd use and 44% 3rd use.



BOTTLING

Bottling date: June 16th, 2025.
Bottles produced: 2.705.

ANALYSIS

Alcohol: 13,5%.
Residual Sugar: 2,78 g/L.
Total Acidity: 5,29 g/L.
pH: 3,42.