



DOMAINE CLOS DES ROCHERS

PINOT NOIR



ORIGIN

Luxembourg
100% Pinot Noir

VINIFICATION

Only the ripest and very healthy grapes are selected for this wine. After its alcoholic fermentation, the young wine is matured in 1 to 4 years old barriques for a period of 15 to 18 months.

TASTING NOTES

Light red colour with varying degrees of depth according to the vintage. Typical Pinot Noir rose with aromas of ripe red fruits. The mouth is fruity and tonic with harmonious tannins and a discreet woody touch.

SERVING SUGGESTIONS

This wine goes perfectly with game terrines, red meats cooked in sauce or roast, for example a duck breast cooked with blackcurrants. It is also excellent with cheese and lends itself well to being decanted.

Serve at 14-17°C (57° to 62° F).

STORAGE

Store the bottles horizontally.

Ready for drinking now or within 3-5 years of purchase.

TECHNICAL DATA

Packaging: cardboard boxes - bottles are horizontally packed

Cases: 6 x 75cl