

LES CARABENES

Pays D'Oc Pinot Noir

Wine Region
Languedoc



Story

This varietal wine is the result of passion and reasoned viticulture. The grapes are carefully selected among the vineyards located on the different terroirs of Limoux (Languedoc Roussillon) which allows The Carabenes to develop the best wine in terms of taste and quality while limiting the production to preserve their environment.

Vineyard

The cultivation methods are rooted in the observation of vines' natural cycles and the promotion of biodiversity. The vineyards, found in Atlantic, Mediterranean, and Pyrenean climatic zones, are planted on clay and limestone soils.

Vinification

After the alcoholic fermentation, there is a maceration period of around 3 weeks in spacious tanks. This is followed by pneumatic pressing, malolactic fermentation, and aging in oak barrels. The barrels consist of one-third new oak, one-third previously used for the last vintage, and one-third used for two preceding vintages.

Tasting Notes

Dark cherry red color in the glass. The nose is cherry, black and red currants at the outset followed by strawberry and a touch of salt. On the palate, there is a great structure with fine tannins and a nice sour taste on the finish.

Food Pairing

This wine is ideal with roast chicken with herbs, grilled vegetables and pork fillet.

QUICK FACTS

Variety

100% Pinot Noir.

Aging

Stainless steel.

