

DOMAINE
L'ARJOLLE



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ÉQUINOXE RED

PINOT NOIR

A refined, Mediterranean-style Pinot Noir

COLOR

Red

GRAPE VARIETY

Pinot noir

AGEING POTENTIAL

5 years

AGE OF VINES

15-25 years

FOOD PAIRING

Pair with smoked ham salad, roast pork with olives, lentils with salted pork, cheeses from Normandy (e.g. Camembert, Livarot, Pont-l'Évêque), chocolate cookies

VINIFICATION

The grapes are harvested around the first half of September, at optimal ripeness, with plenty of natural freshness and expressive aromas. After fermentation, the wines are aged in older oak barrels for 8 months with gentle maturation

TASTING NOTE

Expressive nose of new leather, strawberry jam, red roses and warm spice. Elegant, with silky tannins and a hint of lightly smoked wood. The character meets elegance

