

VALMOISSINE PINOT NOIR 2007

- REGION Côteaux du Verdon
- VILLAGE Aups

- APPELLATION Indication Géographique Protégée Var
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 15 years
- SOIL Clay and limestone
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked and mechanical

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel

Description

Valmoissine is located on the site of the ancient monastery of Valmoissine at 500 meters above sea-level. This guarantees sunshine during the summer months whilst remaining cool at night and limits the possibility of spring frosts. The vineyard's southern exposure gives the grapes perfect maturity at the same time as the Grands Crus of Corton. The yield is small in order to ensure perfect maturity and concentration of the grapes, the factors that create the best quality wines. This results in an elegant wine with remarkable finesse.

Wine tasting

- TASTING NOTE With a marked colour typical of this low-yield vintage, the Domaine de Valmoissine 2007 has a distinct bouquet. The tannins are very apparent on the palate. With nicely developed fruit this wine offers a rounded and smooth finish. Tasted April 2009.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled red meat cheese red fruits
- SERVING TEMPERATURE 14-15°

Press review

Pinot Noir Domaine de Valmoissine 2007 - jamie Goode's Wineanorak - April 2010 - 88/100

Domaine de Valmoissine 2007 - Cleveland.com (USA) - December 2009 - "Lovely and varied flavours"

Domaine de Valmoissine 2007 - Wine Gang - September 2009 - 88/100

Domaine de Valmoissine 2007 - Joanna Simon on Wine and Food (UK) - August 2009 - "Cracking little Pinot Noir"

Domaine de Valmoissine 2007 - Dallas News - August 5th 2009 - "Ripe and juicy everyday wine"