



CHÂTEAU D'ARLAY - PINOT NOIR

PRODUIT

This is the estate's largest production by volume and the oldest known. This Pinot Noir varietal wine has been produced here since the 15th century. Our estate is considered one of the best red wine terroirs in the Jura. This wine owes its reputation to its fresh style, with a spicy and curiously mineral character. Aged in large used barrels to soften its fine, tight tannins, our red wine is served at room temperature to accompany grilled fish, red and white meat, or roasted poultry, al dente fresh pasta, steamed green vegetables, fresh cheese (goat), and Bleu des Causses.

Aromas of wild red fruits, blackcurrant, morello cherry, undergrowth, green pepper, graphite, and exotic wood. It can be aged for 10 years and is best enjoyed after 5 years in the bottle.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Jura / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	15 ans
Cépages	Pinot Noir