Le Fou Pinot Noir, IGP Pays d'oc 2024

FPB0362024

Maison Boutinot

— Languedoc, France

'Le Fou' translates as 'The Madman', as it has long been thought only a madman would try to produce the perfect Pinot Noir in southern France. Perfection achieved; myth dispelled.

Production

An unique take on Pinot Noir from two growers' plantings in the sun drenched vineyards of the Southern Languedoc. Picked at optimum ripeness, balancing phenolics and acidity then cool vinified to enhance the fresh fruit flavours. No oak was used to keep this wine as pure and sensual as possible.

Tasting note

Fuller than Pinot Noir from Burgundy, it has a warm, rich nose with aromas of black cherry compote. The palate is nicely balanced with an exciting, savoury streak provided by ripe, tasty tannins.

Food Match

Served slightly chilled, Le Fou is lovely with grilled lamb, cold meats, wild mushroom risotto or home-baked ham.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
IGP Pays d'Oc

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Bottle Barcode:
3430560002294