



LA CONSOMMATION DE BOISSONS ALCOOLISÉES PEUT ÊTRE DANGÉREUSE. À FAIRE EN PETITE QUANTITÉ. PEUT AVOIR DES CONSÉQUENCES GRAVES SUR LA SANTÉ DE L'ÉTOILÉ.

Named after the ladybug found in our vineyards, this Pinot Noir wine comes from the best "terroir" of the south west of France and is elaborated using some modern and innovating winemaking techniques. The screwcap, chosen by our winemaker, will allow the preservation of its sensitive fruity flavours.

Pays d'Oc

INDICATION GÉOGRAPHIQUE PROTÉGÉE

PRODUCT OF FRANCE

750 ml

12.0% Alc by vol.



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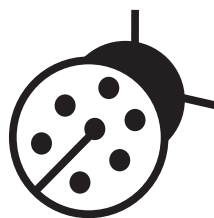
MIS EN BOUTEILLE POUR SOVINO A F11300 PAR SA - BOTTLED FOR SOVINO AT F11300 BY SA

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[Cox]*

Pinot Noir

2013

GRAPE VARIETY

90% Pinot Noir, 10% Syrah

ORIGIN

Mediterranean influenced terroir of the Limoux vineyard, close to the pyrenees mountains. Great «cool climate» viticultural area to grow Pinot Noir

WINEMAKING

Machine harvested and cold soaking during 3 days at 10°C
Short fermentation during 5 days with enzymes
End of the fermentation in liquid phasis
Crossflow filtration and electrodyalise tartarte stabilized
Dissolved oxygen follow up during aging and transfers
0.65 µm filtration and screw cap (Saranex seal)

LABORATORY ANALYSIS

Alcohol :	11.8 (%vol)
VA :	0.32 g/l H ₂ SO ₄
TA :	3.27 g/l H ₂ SO ₄
pH :	3.55
CO ₂ :	410 mg/l
Sugar :	1.3 g/l
Free SO ₂ :	36 mg/l
Total SO ₂ :	89 mg/l
Dissolved O ₂ :	0.55 mg/l after bottling



TASTING

Typical nose of Pinot Noir, with red fruits and berries (cherry), coffee notes. Good complexity and balance with a soft attack. To be enjoyed between 16 and 18°C

FOOD PAIRINGS

This Pinot will be delicious with red meat, delicatessen, game, duck or even better with a piece of dark chocolate !!