



LA CONSUMATION DE BOISSONS ALCOOLISÉES PEUT ÊTRE DANGÉREUSE. CONSOMMEZ-LES MODÉRÉMENT. POUR PLUS D'INFORMATIONS, VISITEZ WWW.COXWINES.FR

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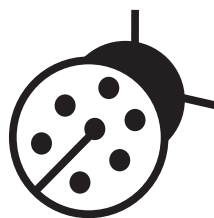
MIS EN BOUTEILLE POUR SOVINO A F11300 PAR SA - BOTTLED FOR SOVINO AT F11300 BY SA

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CONTAINS SULFITES



[Cox]*

Pinot Noir

2014

GRAPE VARIETY

96% Pinot Noir, 4% 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 :	12.08 (%vol)
VA :	0.17 g/l H ₂ SO ₄
TA :	3.70 g/l H ₂ SO ₄
pH :	3.36
CO ₂ :	455 mg/l
Sugar :	2.9 g/l
Free SO ₂ :	34 mg/l
Total SO ₂ :	85 mg/l
Dissolved O ₂ :	0.47 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 !!

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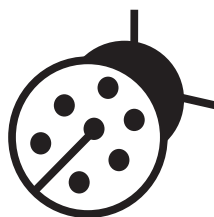


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GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CEPAGE

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PROVENANCE

Terroir à influence méditerranéenne et au climat frais du vignoble de Limoux, au coeur du piémont pyrénéen. Un endroit d'exception pour produire du Pinot

ELABORATION

Vendange mécanique et macération préfermentaire à froid de 3 jours à 10°C

Macération courte de 5 jours avec des enzymes

Fin de fermentation en phase liquide

Filtration tangentielle et stabilisation tartique par électrolyse

Contrôle de l'oxygène dissous pendant l'élevage et les transferts

Filtration à 0.65 µm et bouchage à vis (Joint Saranex)

ANALYSES DE LABORATOIRE

Alcool :	12.08 (%vol)
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O ₂ dissous :	0.47 mg/l après mise en bouteille



DEGUSTATION

Nez typique de Pinot Noir, aux arômes de fruits noirs (griottes), de café.

offrant une excellente complexité aromatique, un bel équilibre et une attaque suave. A déguster entre 16 et 18°C

ACCORD METS/VINS

Ce Pinot Noir accompagnera agréablement la viande rouge, la charcuterie, le gibier. Il vous laissera un souvenir impérissable avec du chocolat noir !!