



At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.



Varietal

100% Pinot Noir

Tasting notes

Color: pale and shiny raspberry

Nose : seductive and sweet, giving off red fruit aromas (strawberry and raspberry), and citrus notes mingling with fruit drops

Mouth: elegant and well-balanced wine, yet very fresh. The attack in the mouth is frank and supple, opening up then to reveal a tight and onctuous character with light sweetness. All in all, it is a refreshing and harmonious wine, pure and fruity.

Food and wine pairing

This wine will be perfect paired up with cold cuts, roasted meats, a Caesar salad or more audacious dishes such as Risotti, Indian or Japanese food.

Serving suggestions

Serve ideally at 16°C / 61°F or slightly chilled as an aperitif!

Ageing potential

Those wines are made to be drunk rapidly; their fruity and citrusy aromas will be best enjoyed within 3 years.

Origins

P. Bouchard, our most famous character in the family for his political career and dedication to passing on wine knowledge, also had famous ancestors who played major roles in the creation of the current prestige of French wines. One of them, was convinced that grapes growing on specific terroirs gave qualitative wines that deserved to be promoted regardless to any appellation. This is a part of our Conseiller inheritance; that's why we created a range called "L'Héritage du Conseiller" which highlights some famous French varieties.

Pays d'Oc wines are produced in the Languedoc-Roussillon region which spreads over 4 departments (Pyrénées Orientales, Aude, Hérault and Gard) and covers a 245,000-acre surface.

The geographically protected indication (IGP) Pays d'Oc can be produced on a 90,000-acre vineyard. Wines produced under this appellation represented 6.2 millions hL in 2013 of which, 1.1 million were rosé wines.

This appellation is a quality guarantee, sign of a steadiness in quality and characteristic aromas inherited from a centuries-old tradition of winegrowing in the region, for there are traces of vines since the 6th century B.C.

Vinification and maturing

Grapes grow on silt and clay soils bordering the Mediterranean sea, which contribute to giving well balanced and very fruity wines for their capacity to retain water.



Méthode d'élaboration

Grapes were harvested at night to preserve their quality and freshness, and were directly pressed once at the winery. Minimum contact between the juices and skins was allowed so as to get a pale coloration of the wine. Juices were carefully selected and then left to settle. After getting rid of unwanted particules, selected yeasts were added to start the fermentation process. We put the stress on controlling the temperatures during fermentation in order to get bright fruity aromas. Then, the wine was aged in concrete vats on its finest lees with regular stirring ("bâtonnage") that brought its round and onctuous character.