



OTTIN
VITICULTEUR - ENCAVEUR

L'Emerico

Vda DOP Pinot Noir

Transparent and charming, exuding strength and depth through its colour undertones. Lively. Alluring. It strikes home with aromas of wild juniper, intense essences of resin and pine needles followed by delicate white pepper and aromatic herbs. It's like strolling through a meadow of mountain flowers and attempting to identify them all. Tasting it is a dynamic, creamy motion where the fresh flavour blends with the structure, keeping it light and extremely compelling.

BOTTLES PRODUCED › 3.000

DENOMINATION OR GEOGRAPHICAL INDICATION › DOP

COLOUR › Red

LEGAL CLASSIFICATION ON LABEL › DOP

GRAPE VARIETY AND PERCENTAGE › Pinot Noir 100%

PROBABLE ALCOHOL CONTENT BY VOLUME › 13,5 °

CUSTOMER PRICE AT WINE BAR › 35 €

BOTTLE SIZE › 75 cL

TERRAIN TYPE › Morainal, sandy

VINEYARD ALTITUDE M.A.S.L. › 650 / 700 m

EXPOSURE › South-east

YEAR OF PLANTING › 1990

VINE TRAINING SYSTEM › Guyot

NO. VINES PER HECTARE › 8.000

YIELD PER HECTARE › 6,000 kg

HARVEST PERIOD › Mid September

VINIFICATION AND AGING

- › Cold maceration for one week followed by 10 days fermentation.
- Ageing in French oak barrels for 18 months

AGING ON YEAST › 8 months

AGING IN BOTTLES › 4 months

FIRST VINTAGE PRODUCED › 2016

