

# LA GRANDE COLOMBE

VIEILLES VIGNES

## *Pinot Noir*



**THE NAME:** A French name for a French wine. A name which is mellifluous and easy to pronounce. The name evokes the Dove (Colombe) of Peace. Enjoy a glass of La Grande Colombe and be at peace with the world.

**GRAPE VARIETIES:** 100% cool climate Limoux Pinot Noir

**VINES:** «Vieilles Vignes» / old vines

**TERROIR OF LIMOUX:** Known locally as the 'Terroir d'Autan' at the centre of three distinct zones: 1) Océanique, looking to the west and the Atlantic. 2) The river valleys of the Aude towards Carcassonne. 3) The higher altitude river valley of the 'Haute Vallée de l'Aude' in the Pyrenees foothills. In early summer, if you're wearing short sleeves in Carcassonne, half an hour later in Limoux, you'll need to put on a jacket.

**VINEYARDS:** Grapes for La Grande Colombe are sourced principally from the cool, higher altitude vineyards of the Pyrenees foothills. This core is complexed by elements selected at assemblage reflecting the diversity of climate and terroirs of the 2 other zones. As a result, La Grande Colombe wines develop a wide range of nuances both on the nose and on the palate.

**VITICULTURE:** Sustainable vineyard and environmental management to the highest standard. We cultivate our vineyards according to the environmentally friendly principles laid down in our own Protect Planet® charter. We are certified annually by the internationally recognised High Environmental Value gold standard level 3 - HVE 3 for short. Both logos are on our back label.

**CLASSIFICATION:** IGP Oc

**WINEMAKERS:** Guy Andrieu and Kim Tidy

**VINIFICATION:** Destemmed and crushed. Cold maceration on the skins followed by fermentation in thermo-regulated tanks with daily pigeage, submerging the cap to facilitate gentle extraction of aromas and flavours. 30% élevage in mature oak – 20% in 100hl oak vinification vats and 10% in oak barrels of 2nd and 3rd fill to give structure and definition without imparting any oaky vanillin. Meticulous selection by Guy and Kim to create the assemblage. Time given for La Grande Colombe Pinot Noir to marry and come together before bottling.

**TASTING NOTE:** Bright, instantly appealing and unmistakably Pinot Noir nose. Ripe 'griotte' (Morello cherry) fruit with a cool climate freshness. Plump round fruit on the palate with definition and structure leading to a typically dry Burgundian finish. Wine quality many a Burgundian winemaker would kill for to have in their Bourgogne Pinot Noir. Ripeness and roundness without rot!

**Suitable for vegetarians and vegans** – logo on our back label. Suitable too for those who enjoy the catch of the day or 'le plat du jour'.

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