



SANCERRE - COTEAUX DU GIENNOIS  
POUILLY FUMÉ



## L'INSTANT Pinot Noir Rouge Clément & Florian Berthier – 2018

Bright, garnet coloured wine, this red Pinot Noir has a typical nose with dark fruits.

The freshness on entry to the palate is partnered by a velvety texture. Cherries, blackberries and blueberries combine to create an excellent harmonious wine.



*Pleasure, intensity and fruitiness...*



### FOOD PAIRING

Grilled red meats and rabbit cooked with mustard. It also goes surprisingly well with liquorice ice-cream.



*Vin de France,  
L'Instant Pinot Noir Rouge*

# PRESENTATION

## THE VINTAGE

2018 shows every sign of being a sun-driven vintage. Having braved the unusual weather conditions, 2018 is a unique, early vintage - a vintage shaped by extraordinary extremes of weather, ranging from record levels of spring rainfall to summer heatwaves. September's fine weather helped to maintain the quality potential of the harvest.

In conclusion, the 2018 vintage is set to be all about elegance

## TERROIR

The vines grow on argilo-calcaire soil.

## VARIETALS

Pinot Noir : 100%

## WINEMAKING

Alcoholic fermentation is performed in vats for 10 to 14 days at temperatures between 26 and 32° C. Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

## AGEING

Malolactic fermentation is performed in stainless steel tank. To finish the wine is racked, aged for 6 to 10 months and the bottled.