



DOMAINE DE CIBADIÈS PINOT NOIR

GRAPE VARIETY

Pinot Noir 100%

APPELLATION

IGP Pays d'Oc

Red

SOIL

Clay and limestone

The Domaine de Cibadiès covers 85 hectares to the west of Béziers, in the commune of Capestang, between the canal du Midi and the Oppidum of Ensérune) and is ideally situated between the sea and the Mediterranean scrublands.

Acquired by the family in 1979, Domaine Cibadiès is at the origin of the Bonfils Philosophy : combining both varieties and terroirs in order to succeed in creating the best results for each wine. It is also the home of Laurent Bonfils, current CEO of the company.

TERROIR

With limestone clay soil which bathes in the warmth of the Mediterranean climate, this "terroir" allows the grapes to reach optimum maturity. Thanks to yield control (not more than 50HL/hectare) the domain produces wines of great quality.

VINIFICATION

For Pinot noir, the grapes are harvested at night in perfect sanitary condition at optimum maturity and the wine is made in the traditional manner in stainless steel tanks, maceration for two weeks and regular cap punching.

Careful harvesting and handling enable this Pinot Noir, which is a variety particularly sensitive to oxidation, to fully express its varietal nature and develop fine and characteristic aromas of wild berries.

TASTING NOTES

Limpid and brilliant ruby red in colour, vivacious nose with delicious aromas of red fruits such as raspberry and cherry. The palate is ample and silky.

SOMMELIER'S ADVICE

Food and wine pairing : rooster in wine, braised endives, brie de Meaux.

Serving temperature : 16-18°C

Aging potential : up to 2 years



A TERRACE OVER THE CANAL DU MIDI