





BRAU



Pinot Noir 2021 – VDF Languedoc - France

The Brand

Brau, is a 41 hectares vineyard, pioneer of organic farming. We seek quality while respecting our land and its people.



Origin & grape variety 100% Pinot Noir Vin de France



Our soils & technical aspect Clay-limestone soil with a climat

Clay-limestone soil with a climate of transition with the Atlantic. Vinification in stainless steel vats.



Main characteristics

Aromatic and elegant wine, concentrated in taste.



Tasting notes

Power & finesse. Black cherry 13°

Vinification, cellaring

Vinification in stainless steel vats. Good to drink already, can be kept for 4 to 5 years.

How to appreciate it?

Serve at 15 - 16 ° C Cheese, dishes in sauce. During meals or for tasting. Atmosphere of poetry and delicacy.

Case of 6 bottles Suitable for vegan