

**Domaine Girard – Pinot Noir Pech
Calvel | IGP Pays d'Oc
France (STREEKWIJN/IGP) – 2022**

Domain

Dom. Girard

The domain is located in the picturesque village of Alaigne, west of Carcassonne at the foot of the Pyrenees. Wine has been made in this family domain for four generations. In 2000, Philippe and Jean-François Girard took over the domain from their parents. They expanded the vineyards to a total area of 30 hectares. These are located on the Malepère massif, influenced by both the Atlantic and the Mediterranean, making for an exceptional terroir. They work very durable and towards zero pesticides.

Vinification

Total destemming followed by a maceration of 6 to 7 days at low temperature (8-10°), in order to preserve the aromas and the color of the fruit. Regular pumping over is done during the fermentation (indigenous yeasts). This is followed by several punchings down and delestages. At the end of a long vatting period of 4 weeks, a soft pressing is carried out with selection of the juices which will be then transferred and raised 8 to 9 months in barrels of 500 liters.

Taste

A fleshy and full-bodied Pinot Noir with juicy flavors of morello cherries, wrapped in a delicate coat of oak and Mediterranean herbs. With each sip, you're reminded of the craftsmanship of Philippe Girard.

Food pairing

Poultry - guineafowl | Lamb - chops | Duck

General information

Type: Red wine

Grape varieties: Pinot Noir (100%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 14-16°C

Taste profile: Elegant refined



