

CHEVALIER DE DYONIS PINOT NOIR

Terroir

SERVE (Euro-Romanian Society of Exceptional Wines) cultivates 110 ha spread over 54 ha of vineyards in the area of Dealu Mare and 56 ha in the wine region of Babadag. Aged between 3 and 10 years old, the vines all come from the plant nursery developed by SERVE. The grapes of this Pinot Noir are harvested by hand and come from the vineyards of Ceptura, created in 2000, with a production of less than 10 t / ha.

Vinification

Since grapes are the starting point for good wines, winemakers of SERVE place particular emphasis on the choice of the most suitable plots with different varieties of grapes they want. In order to comply as much as possible the quality of these grapes, they are handpicked at their optimum maturity and transported in refrigerated trucks into the winery. The vinification takes place later in stainless steel tanks. Maceration lasts 10 days at a temperature of 25 to 27 °C, in 300 hl containers, with must recirculation. Next, the malolactic fermentation and maturation in stainless steel tanks.

Features

Typical for a Pinot Noir, this wine has a shiny ruby red colour, a nose with cherries, red fruits, raspberries and red currants. Its elegant taste with raspberry and sour cherry flavours is supported by fine tannins and a pleasant acidity that makes the wine fresh.

Food Pairings

It can be paired with light meat dishes, but goes very well also with duck or lamb, pizza, cold cuts or goat cheese.



Producer

S.E.R.V.E

Category

Red

Grapes

100 % Pinot Noir

Country / Region

Romania, Dealu Mare

Appellation

Dealu Mare (AOP)

Size

750 ml

Degree of alcohol

13 %

Serving temperature

14 to 15 °C

Taste Tag

Fruity and light

Available in these provinces

- Quebec
- British Columbia
- Alberta
- Manitoba