

THREE HENRYS



2019 Pinot Noir

The Estate:

Located in Languedoc in the rolling hills below the Montagne Noir, the vineyard enjoys a sunny Mediterranean climate but without the excessive heat of the Seaside. The proximity to the Montagne Noir guarantees cool nights to counter the hot, sunny summer days.

The property is not organic but natural, and responsible farming is actively practiced. Clippings become mulch. There are multiple bee colonies on the estate. And a great variety of vegetation is present under the old olive, cypress and Mediterranean pines.

Tasting Notes:

A true expression of the varietal, this is a fresh, ultra-quaffable wine with a burst of pure fruit.

A nose of forest berries and red fruits gives way to bouncy palate flavors of currants, berries and plums. It finishes with earthy tones of red cherries.

Producer Notes:

Soil type: limestone and clay

Planted on north-facing slopes around 600-800 feet above sea level, the vines average 15-20 years in age. The grapes are vatted in concrete tanks. Alcoholic fermentation lasts for one week, and musts are worked by punching down.

For more information, contact:

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SKU #: 3552657019050

Content: 100% Pinot Noir
13% Alcohol/Volume

Region: IGP Pays D'oc

Winemakers: Olivier and Nicolas Mandeville

 Bee friendly agriculture is practiced

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