



PURE. Rouge

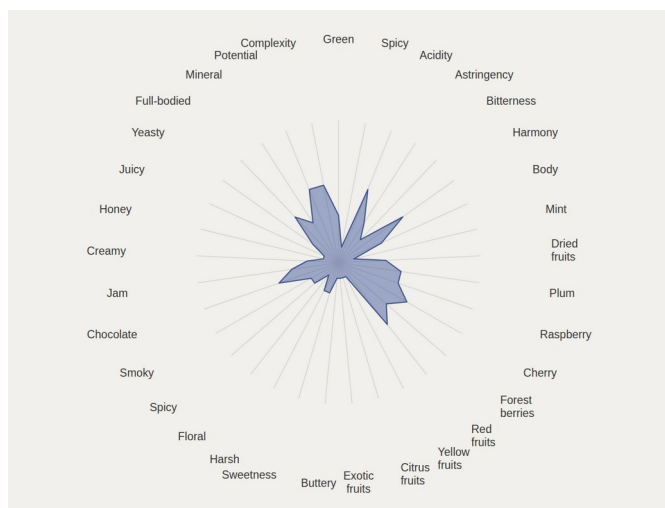
VIN DE FRANCE

A light, fruity red: PURE. Rouge is a single-varietal wine made from Pinotin, a resistant grape variety, from a single plot of red soil. Served slightly chilled, it is fruity and light, with a supple and juicy palate. An easy-drinking wine, naturally suited to sharing around the table.

VINTAGE	2025
GRAPES	100% Pinotin
ALCOHOL	12%
BOTTLE SIZE	0.75 L
SERVING TEMPERATURE	15-17°C
AGEING POTENTIAL	3-5 years
AWARDS & CERTIFICATIONS	CERTIFIÉ AB AGRICULTURE BIOLOGIQUE  <i>Vin de France</i> (Certified by FR-BIO-01.) <i>French agriculture</i>

TASTING PROFILE *A red wine for summer*

Its deep, dark colour is adorned with delicate purple and blue-black hues. On the nose, the wine opens with an expression of dark fruits, dominated by blueberry and black cherry, accompanied by notes of wild berries. Delicate touches of toasted almond and tobacco complete the aromatic profile. On the palate, dark fruits remain at the forefront, bringing a delicious fruitiness to the wine's supple structure, supported by fine, delicate tannins. The finish is fresh and fruity, lingering on the dark fruit notes with a pleasant persistence.



TERROIR

4-year-old vines on weathered limestone with a high sand and iron content, which gives the soil its characteristic ochre color.

WINEMAKING & DESCRIPTION

Harvested early in the morning, the grapes are not destemmed and placed directly into stainless steel tanks as whole bunches to preserve their freshness and fruit. Carbonic maceration is followed by spontaneous alcoholic fermentation. After gentle pressing, malolactic fermentation takes place, before the wine ages for around six months in a concrete egg, gaining definition and suppleness.

FOOD & WINE PAIRINGS

PURE. Pinotin pairs beautifully with a selection of charcuterie and cheeses, such as cured ham, coppa, sheep's milk Tomme or young Cantal. It also works wonderfully with a salad of lentils and roasted beetroot, finished with fresh goat's cheese and herbs, or with mushroom and Parmesan ravioli. For a more sun-kissed style of cuisine, enjoy it alongside grilled or roasted vegetables seasoned with delicate spices. Served slightly chilled, it brings out the delicious, convivial character of these pairings.