



L'INSTANT ROUGE

Pleasure, Youth, Fruity



TERROIR

Clay-limestone

GRAPE VARIETALS

Pinot noir.

WINEMAKING

Alcoholic fermentation takes place in tank (15-20 days). The must is assembled every day to extract the best of the colouring matter and tannins. The wine is then extracted and aged for 1 year in barrels.

FOODPAIRING

Perfect as an aperitif, with cheese, at table with meat or fish

TASTING

12-14°, storage time between 3 and 5 years. A small refreshment before tasting allows to exalt its aromas.

« Our red L'Instant opens with spicy notes, which lead to a very elegant finish. The fruit and flavours blend harmoniously.

