

Boutinot

WINES

Domaine Roman Pinot Noir

Guillaume Létang

A fresh, fruit-forward modern Pinot Noir with some vanilla notes.

UFPB9400	Pays d'Oc	Languedoc, France
Red	12.5%	Cork
100% Pinot Noir		

HOW IT'S MADE

Fairly traditional fermentation taking place over a two to three week period. For the Pinot it starts off cool, between 63° to 68°F (17° - 20°C) in order to protect fresh red fruit Pinot flavors, then increases slightly, up to 77°F (25°C) to extract the structure and weight to the finish.

TASTING NOTES

A complex nose of smokey red fruit, vanilla and mild peppery spice. A core of plum, cherry and raspberry fruit with added characters of spices and vanilla on the palate, the wine is backed with a long, lingering, finish.



FOOD MATCH

Roasted or BBQ meats and fuller flavored cheeses.

AWARDS

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750ml
Bottle Barcode	3430560009590
Case Weight	38.06 lbs
Case Barcode	23430560009594
Capsule Type	Poly laminate
Pallet Details	50 cases per pallet / 5 layers