

Christophe Monget Coteaux du Giennois Pinot Noir blend

Christophe's Pinot Noir blend is fragrant and supple, with delicious summer berry flavours (raspberry, blackcurrant, cherry), and a suggestion of white pepper. Really long, really lovely!

Food match: Equally delicious served lightly chilled with cold cuts, or at room temperature, with roast turkey!

What's special about this wine?

Hands-on attention from a small grower guarantee superb quality in this wine. And the fact that the region is not yet terribly well-known means the pricing is fair.

Like to know more?

- Coteaux du Giennois lies in the heart of the Loire Valley.
- Variety: 80% Pinot Noir, 20% Gamay.
- This estate was created in 1991. It has just been certified as organic, and also carries the HVE symbol, which guarantees that high environmental standards are maintained in the vineyard.
-

