

Laurent
MIQUEL



SOLAS PINOT NOIR 2021

« Solas » is the Irish for 'light' and in Old French means 'joy', 'pleasure', 'enjoyment'. Our Solas wines reflect the purity, balance and light handed approach that characterizes Laurent's approach to winemaking.

VINIFICATION & AGING

Night time harvesting, pre-fermentation cold soaking between 5-7 days to extract maximum fruit aroma. Fermentation up to 25-26 degrees alternating plunging and pumping over. Aging in stainless steel tanks with 20% aged in 1-2 year old barrels.

TASTING NOTES

Solas Pinot Noir is a well-balanced, food-friendly wine with medium body and light, bright berry flavours – red cherry, raspberry and blackberry. Smooth on the palate with aromas of garrigue strawberries and rosemary and hints of Indian spiced tea on the finish.

SOMMELIER RECOMMENDATIONS

« Delicious with traditional charcuterie or Bouillabaisse. Ready to drink. Serve between 14°C and 16°C.

TECHNICAL INFORMATION

Vintage	2021	Alc/Vol	13,5%
Appellation	IGP Pays D'oc	Total Acidity	3,19
Color	Red	pH	< 1 g/l
Terroir	Calcareous clay soil	Sugar content	< 1 g/l
Varieties	Pinot Noir 100%	Production	
Ave. Yields	50hl/ha	Closure	Cork