



(Terroir des dinosaures)

GARGANTUAVIS – IGP PAYS D'OC



History

Reputed for the excellence of wines from vineyards at high altitudes, the upper valley of the Aude, with red clay soils dating back to the cretaceous period, is also the principal fossil deposit of the last dinosaurs in Europe. Literally, Gargantuavis Phyloïnos, (- 70 million years), means the Gargantua bird which likes wine. This two metre high volatile, which lived during the Mesozoic era, is one of the two specimens of which the scientific name evokes our terroir where its traces were discovered.

Vineyard

Our vineyards are located in the upper valley of the Aude, between 200 and 350m in altitude on red ferrous and clay soils.

Grape varieties

Pinot Noir.

Vinification

After pre-fermentary cold maceration, the alcoholic fermentation takes place with daily immersion of the crust. The wines are matured in wooden tanks, then in barrels and are subsequently blended.

Tasting notes

The «Dino Pinot» is deep ruby in colour with scents of Morello cherries and red berry fruit on the nose. The palate is wonderfully well balanced, soft with ripe fruit and a hint of cherry brandy which evolves towards notes of hazelnut and vanilla on the finish. Best served between 12 and 14°C.

Food pairing

Braised beef, a Fillet of veal, Barbarie duck or guinea fowl with cep mushrooms or farmhouse sheep's milk cheese will all be perfect companions for this Pinot Noir from the upper valley of the Aude.

