

# PINOT NOIR

## a) The flavours of Pinot Noir

Pinot Noir is a **black grape variety** with thin skin, and the resulting wines are usually light in colour. Flavours characteristics are dominated by a **subtle taste of raspberry and cherry enhanced by a good tannic structure**. It likes moderate to cool climates, the right balance can be found in few places. In France the Pinot Noir finds perfect conditions to make fruity and pleasant wines like the **Monastier Pinot Noir**. Pinot Noir are best consumed while they are youthful and fruity.

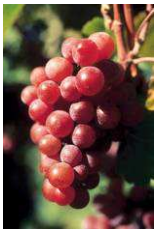
One particularity of Pinot Noir is that it has to be drunk at the right moment. Almost all Pinot Noir are delicious when young, but some are delicious when mature. In between those periods there is a time of “adolescence” causing the wine to close. At this stage the grape doesn’t give enormous pleasure and can be very awkward to taste.



## b) Premium Pinot Noir regions

◆ **Red Burgund.** The classic region for Pinot Noir wines is the Burgundy where Pinot Noir’s characteristics are most fully exploited. It is in Burgundy that we can find the famous appellation Pommard which is famous for its Pinot Noir based red wines.

🍷 To train your taste buds to Pinot Noir, DTASIA recommend the **Pommard 1er Cru Pierre André**.



◆ Pinot Noir makes part of the difficult wine to produce. Indeed, the grape variety has to be handled with care. It has a **wide geography spread**, but its fussiness about soil and climate means that it is, in most places, in a minority. Even in California, where grape growing are rising fast enough to make the state certain to become the world’s biggest Pinot producer, it is no danger of outpacing Cabernet Sauvignon.

### *Pinot Noir Key Facts*



Cool climate:	Vegetal, high acid, low tannins
Moderate climate:	Red fruits, medium/high acid, low/medium tannins
Other flavours:	Vegetal, animal