

THE BRAND

The name of "Dissenay" is a contraction of the two French words "dix" ("ten" in English) and "sonnets". This traditional brand is inspired by the rich wine culture and customs. In French folklore, there are many traditional wine songs and poems, which vary according to region.

TERROIR

Pinot Noir is one of the most challenging and delicate grape varieties. To craft this specific Cuvée, our winemakers have selected vineyards located to the west of the Pays d'Oc wine region, close to the Pyrenees mountains. Here, the vines are located on limestone slopes, influenced by refreshing breezes and warm sunshine, creating one of the longest growing seasons in the Languedoc.

This exceptional climate and geographical location are a paradise for this world-class varietal. Offering idyllic conditions for producing some of the most elegant and sophisticated Pinot Noir in the South of France. The result is a truly delectable red wine, balanced with an outstanding complexity. The promise of an exquisitely refined moment!

WINEMAKING

Grapes are harvested early in the season to preserve the variety's elegant style and complexity. Grapes are sorted and destemmed as soon as they reach the cellar. Fermentation occurs at a controlled temperature of 26-28°C in stainless steel tank. Over a period of 15 days, the juices are punched down daily in order to extract colour and tannins. A small percentage of the wine is aged using French oak, to empower the wine with more complex aromas and silky tannins.

WINEMAKER'S NOTE

Glossy red ruby in colour. Intense black fruit aromas on the nose, followed by a hint of vanilla and cloves. On the palate, the fine-grained tannins offer a velvety texture. The length is long and vibrantly fresh, with a touch of mocha.

WINE AND FOOD PAIRING

Serve wine at room temperature with earthy food, aged cheese, duck, chicken, pork and mushrooms.

CUVÉE DISSENAY



IGP PAYS D'OC

2020

100% PINOT NOIR