



Le Fou Pinot Noir, Vin de Pays de l'Aude

Producer:

Boutinot France Languedoc Roussillon

Country of Origin:

France

Region of Origin:

Aude

Grapes:

Pinot Noir

ABV:

13%

Case Size:

6x75cl

Vintage:

2009

Closure Type:

Screw Cap

The One-Liner

Some say mad but we say, what a winner!

Tasting Notes

Pinot Noir is generally associated with cool-climate vineyards, yet the grapes for this wine come from the Aude Valley in the Southern Languedoc. Hence the name 'Le Fou' translates as 'The Madman', as it has long been thought only a madman would try to produce the perfect Pinot Noir in the Languedoc. But we think Eric Monnin has achieved this, using Pinot Noir grapes picked at optimum ripeness, vinified without the use of oak. A luscious, textural Pinot Noir made without oak from the Aude valley displaying very intense, sweet berry fruit with a savoury twist – the defining crackly edge of Pinot Noir streaks through the palate to a mesmerisingly fruity, utterly drinkable, sensuous finish.

Producer Details

The Oc, or 'Pays d'Oc' as you'll see it on most labels, refers to the Languedoc-Roussillon region of southern France, known by the French as 'Le Midi'. Geographically the Oc covers an incredibly broad swathe of vineyards from the Rhône delta in the middle of southern France, arcing all the way round to the Spanish border on her Mediterranean seaboard.

Planted here are both traditional grape varieties such as Grenache Gris (which makes very fine rosé) and Grenache Noir (try Pasquiers for a full-bodied flavoursome find); as well as the 'cépages améliorateurs' (varieties introduced in the last twenty to thirty years) such as Syrah and Merlot for reds, Viognier and Sauvignon Blanc for whites.

Eric Monnin, Boutinot's winemaker responsible for the Languedoc, is constantly on the look-out for producers who have hidden gems, visiting domaines, seeking out new parcels as well as counselling winemakers before the harvest on e.g. softening harsh tannins in reds, or retaining acidity and expressing aromatics in whites. Then once the grapes have been picked, vinified and the wines barely finished, he tastes these 'brut de cuve' wines intensively and repeatedly over the next six months in collaboration with Samantha Bailey and Kim Tidy to select and blend the styles we seek and decide on their maturation, optimum bottling month and release date to the market.

In The Vineyard

Pinot Noir is generally associated with cool-climate vineyards, yet the grapes for this wine come from the Aude Valley in the Southern Languedoc.

In The Winery

Pinot Noir grapes at optimum ripeness were vinified without the use of oak.

Press Quotes

2007 Vintage: Top 100 Vins de Pays 2009 - Winner

Food Recommendations

Lovely with duck or any game bird, also try with meaty fish such as griddled tuna steak. Soft mould ripened cheeses such as Brie also work well.

Product Code: FPB036

Bottle Barcode: 3430560002294

Case Barcode: 13430560002291