



Domaine GALETIS

IGP Languedoc
France



Country of Origin	France
Appellation	IGP Languedoc
Vintage	2014
Varietals	100% Pinot Noir
Soil	Clay Limestone

Vinification Our work begins in the vineyard, with precise and meticulous selection of the plots most suitable for producing this type of wine (90% of the final result depends on this painstaking work): the vines must be in perfect health, with strong, fresh, dense foliage and grapes which have reached optimal maturity..

The vinification process is very traditional,

The grapes are de-stemmed then left to macerate for around ten days. During this time our only extraction work involves pumping over daily to release the full potential of the fruit.

The grapes are then pressed, with the presses kept separate, and the wines are then racked in order to remove the coarser lees before malolactic fermentation begins.

After fermentation the wines are racked again, then cooled to ensure optimal stability in the vat.

Type of Bottle: Burgundy bottle
(12 bottles per case)
screw cap

Tasting This wine boasts a deep, dense purple robe, and a nose with red fruit flavours. This is a fruity pinot Noir. The structure on the palate is smooth and elegant.

