


## TECHNICAL SHEET

# OPUSCULE DE HAUTE SERRE, PINOT NOIR 127, 2022

## A nod to Haute-Serre Kimmeridgian soil

The Château de Haute-Serre stands at an altitude of 300 meters at the crossroads of the Parc régional des Causses du Quercy and the Cahors appellation. Among the highest and rarest densities of the plateau, the vines draw nourishment from the unique clay-limestone siderolithic soil from the Kimmeridgian, enriched with blue clay and iron concretions. The similarities between Haute-Serre and Vosne-Romanée terroirs explain Bertrand-Gabriel Vigouroux's choice to explore Pinot Noir's potential on plot 127 of the vineyard.

<b>VARIETAL:</b> 100% Pinot Noir	<b>AGING POTENTIAL:</b> 15 years	<b>REGION:</b> Occitanie
<b>APPELLATION:</b> IGP Côtes du Lot	<b>COLOR:</b> Red	<b>ALCOHOL:</b> 13,5%
<b>FORMAT:</b> 75 cl	<b>CERTIFICATION:</b> HVE 	<b>VINTAGE:</b> 2022

### VINTAGE 2022

2022 will be remembered as year of drought. Winter was particularly dry and colder than previous years, with almost no rain for weeks on end. The bud burst as well as the pruning took place later than in 2021, which allowed the vines to avoid being damaged caused by April frosts. Heatwaves during the summer affected the vineyard's yields but 2022 is nevertheless a great vintage which offers concentration and complexity.

### VINIFICATION & MATURATION

Rigorous control of the vinification temperatures.  
Fermentation in stainless steel tanks followed by maturation in 225-liter barrels 100% 3rd passage.  
The wine ages a further 12 to 18 months in bottle before release.

### TASTING NOTES & AWARDS

"Fresh red berries blend with hints of licorice and peppermint, offering a rich and deep sensory experience. A subtle aromatic framework, marked by intense black fruits, underscores the uniqueness of this sunny vintage."

*B.G. Vigouroux*

THE DRINKS BUSINESS - GLOBAL MASTERS PINOT NOIR ..... BRONZE

