

LAURENT MIQUEL, LANGUEDOC, FRANCE

MENTZENDORFF
wine shippers since
1858

SOLAS PINOT NOIR

Laurent
MIQUEL

DETAILS OF PRODUCTION

'Solas' is the Irish for 'light', and in French means 'joy', 'pleasure' and 'enjoyment'. Laurent Miquel's Solas wines reflect the purity, balance and light-handed approach that characterises Laurent's approach to winemaking. To make the Solas Pinot Noir, they used night-time harvesting and pre-fermentation cold soaking between 5-7 days to extract maximum fruit aroma. Fermentation took place up to 25-26 degrees, alternating plunging and pumping over. Aging took place in stainless steel tanks with 20% aged in 1-2 year old barrels.

TASTING NOTES

Solas Pinot Noir is a well-balanced, food-friendly wine with medium body and light, bright berry flavours – red cherry, raspberry and blackberry. Smooth on the palate with aromas of garrigue strawberries and rosemary and hints of Indian spiced tea on the finish.

HOW TO SERVE

Delicious with traditional charcuterie or Bouillabaisse. Ready to drink. Serve between 14°C and 16°C.

VINTAGE
2021/2022

STYLE
Red

BLEND OF GRAPES
100 % Pinot Noir

ALCOHOL
13.5%

