

# Le Fou Pinot Noir, Pays d'Oc



**Producer:** Le Fou  
**Winemaker:** Boutinot France winemaking team  
**Country of Origin:** France  
**Region of Origin:** Languedoc  
**Grapes:** Pinot Noir 100%  
**ABV:** 12%  
**Case Size:** 6x75cl  
**Vintage:** 2015  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Screw Cap



## The One-Liner

A unique, southern French take on Pinot Noir.

## Tasting Note

Obviously fuller than Pinot Noir from Burgundy, it has a warm, rich nose with aromas of raspberry jam. The palate is nicely balanced with stewed cherries and an exciting, savoury bitterness provided by ripe, tasty tannins.

### In The Vineyard

Pinot Noir from two growers' plantings in the sun drenched vineyards of the Southern Languedoc. 'Le Fou' translates as 'The Madman', as it has long been thought only a madman would try to produce the perfect Pinot Noir in southern France.

### In The Winery

Picked at optimum ripeness, balancing phenolics and acidity then cool vinified to enhance the fresh fruit flavours. No oak was used to keep this wine as pure and sensual as possible.

### Awards & Press

2013 Vintage: Sommelier Wine Awards 2015 - Silver

2013 Vintage: IWSC 2015 - Bronze

2012 Vintage: Sommelier Wine Awards 2014 - Silver

2013 Vintage: "Consultant Deborah-Lynn Morris enjoyed the 'light, fresh Pinot complexity' of this wine, while team leader Simon Woods highlighted its 'soft, gentle, juicy, spicy style and good grippy finish', and The Harrow at Little Bedwyn's Roger Jones noted the lovely balance and zingy nature." Sommelier Wine Awards 2015, Judges Comments

2012 Vintage: "Fresh and herbaceous, the nose shows a savoury tang. Bright brambly fruit on a mid-weight palate" Sommelier Wine Awards 2014, Judges Comments

2007 Vintage: Top 100 Vins de Pays 2009 - Winner

### Food Recommendations

Lovely with grilled lamb, cold meats, wild mushroom risotto, home-baked ham.