

FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE

2024

VARIETY

100% Pinot Noir

REGION

IGP Pays d'Oc

TASTING NOTE

Life is more interesting on the Fringe. Silky and refined, with layers of ripe red berries, summer fruits, and a subtle hint of black pepper. Smooth, velvety tannins bring balance and finesse to the finish.

TERROIR

The region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce fruit packed with delicate and elegant aromas due to a long, cool growing season. This exceptional climate and geographical location are a paradise for this world-class varietal.

VINTAGE

The 2024 vintage showcases Pays d'Oc's ability to produce wines that are both expressive and accessible. With a focus on varietal character and balance, these wines are poised to have broad appeal.

WINEMAKING

The fruit is picked earlier to ensure we retain the delicate aromas, bright flavours and balanced acidity in the final wine. The fruit is destemmed, sorted and transferred into open top fermenters for a period of cold maceration to extract colour and tannin. The ferment spent 15 days on skins followed by daily pipeage. Malolactic fermentation followed in steel tanks. After a period of 4 months on fine lees, the wine is racked and bottle.