FRINGE SOCIÉTÉ



TASTING NOTE

VINTAGE	VARIETY
2025	100% Pinot Noir

REGION

IGP Pays d'Oc

TASTING NOTE

Life is more interesting on the Fringe. Supple and perfumed, with ripe red cherry, wild strawberry and a gentle lick of cracked black pepper. Fine, silky tannins carry the fruit through to a fresh, elegant close.

TERROIR

The vineyards enjoy the perfect balance of warmth and cooling influences, with the Mediterranean Sea to the south and the Black Mountain to the north. This unique environment allows Pinot Noir to ripen slowly and evenly, developing vibrant red fruit flavours, lifted aromatics and refined structure. The 2025 vintage showcases the elegance, freshness and complexity that make this region so well suited to this beloved varietal.

VINTAGE

The 2025 vintage delivered ideal conditions for Pinot Noir, allowing fruit to ripen slowly and evenly while retaining freshness and finesse. The result is a beautifully balanced wine, showcasing vibrant fruit, refined structure and the elegance that defines this exceptional growing region.

WINEMAKING

The fruit is harvested early to retain freshness, bright acidity and delicate aromatics. After destemming, the grapes undergo cold maceration and fermentation in open-top tanks, spending around 15 days on skins to build colour, flavour and fine tannins. Following malolactic fermentation in stainless steel, the wine rests on fine lees for four months before bottling, enhancing texture and complexity while maintaining varietal expression.