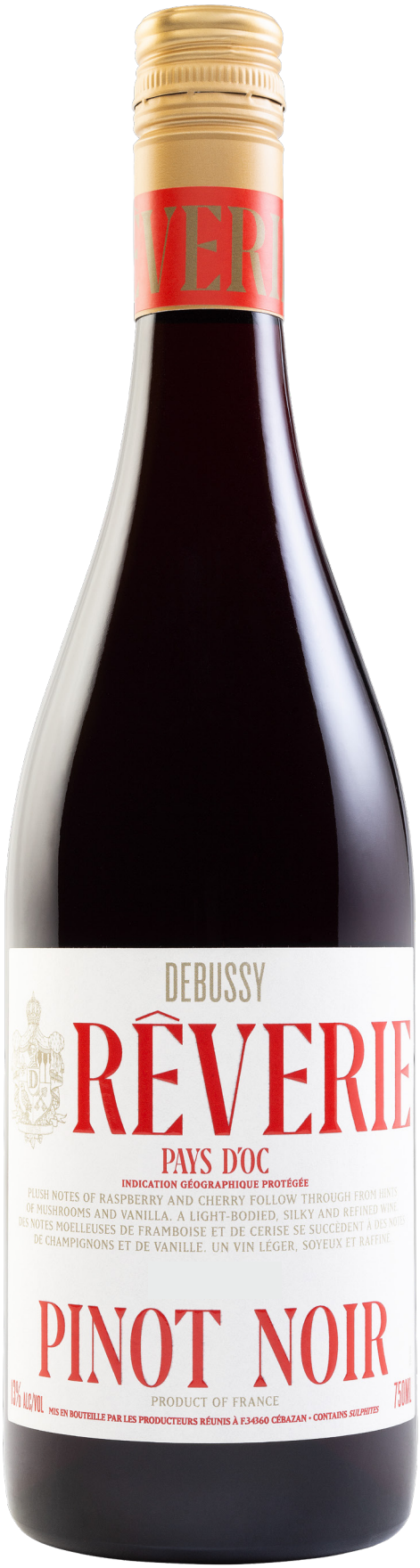


DEBUSSY

RÊVERIE

TASTING NOTES

The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2022

VARIETY

100% Pinot Noir

ORIGIN OF GRAPES

IGP Pays d'Oc - South of France. This 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 grapes packed with fruity aromas. It is the patchwork of wine-growing areas that create an expression of these grape varieties that are unique. This allows us to produce a versatile range of wines reflective of the region.

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 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.

TASTING NOTE

Plush notes of raspberry and cherry follow through from hints of mushrooms and vanilla. A light-bodied, silky and refined wine.