



#### TASTING NOTES

This is what Pinot Noir tastes like without costing what Pinot Noir costs. Light color typical of France, meaning you can see through the glass as you drink the bottle. Pleasant aromatics full of wild strawberries and red cherries. Lifted acidity typical of Pinot Noir freshens the pallet, even if the medium bodied wine has a richness that appeals to even the heaviest of red wine lovers.

## Arrogant Frog Pinot Noir

COUNTRY	ABV
France	13.5%
REGION	VARIETALS
Languedoc	Pinot Noir
APPELLATION	
IGP Pays d'Oc	

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#### WINERY

Jean-Claude Mas, first-generation winemaker, fourth generation grape grower, and owner of Les Domaines Paul Mas, is a leader in fine winemaking in the Languedoc region of Southern France. Since taking the helm of the family winery in 2000, he has prioritized sourcing the highest quality grapes from twelve privately-owned estates and premier growers in the Languedoc to make wines of authenticity and refinement. Within just a few years of its launch, Arrogant Frog has become the mascot of all the estates. Jean-Claude has shown that with creativity, expertise, and humor, the wines of the Languedoc find eager drinkers across the globe. Château Arrogant Frog encompasses 20 hectares of vineyards in Grand Cru Limoux, 15 of which are organically farmed and five are certified Terra Vitis. Despite their Old World roots, Arrogant Frog wines will appeal to more New World palates with fresh, bright fruit and unique varietal character.

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#### CULTIVATION

The 23 year old vines are planted on clay, limestone, and gravel soils. Vines managed with total respect for the environment.

#### VINIFICATION

De-stemmed grapes spend three days macerating with skin contact at 50°F followed by fermentation at 77°F. An additional five days maceration follows before pressing. Only the first press is included in final wine.

#### AGING

Half of the wine is aged in new oak barrels for four months and the other half remains in stainless steel vats. The wine is blended and then spends an additional two months in vats prior to bottling.