

Arrogant Frog

COUNTRY
France

REGION
Languedoc

APPELLATION
IGP Pays d'Oc



Pinot Noir 2024

VARIETALS

100% Pinot Noir

VINEYARD PHILOSOPHY

Traditional

ALTITUDE	SOIL TYPE		
200-250 Meters	Clay-limestone, gritty areas		
YIELD	DENSITY	CULTIVATION	VINE AGE
45 hl/ha	4,400	Simple Guyot	12-22 Years

CLIMATE

Mediterranean, with oceanic influences.

HARVEST PERIOD

Mechanical, at night to avoid oxidation.

VINIFICATION

Grapes were harvested at night to prevent oxidation. Fermentation occurred at 24–28°C, followed by a 15-day traditional maceration with daily pumping over and punching down to carefully control extraction of this delicate variety.

AGING

Malolactic fermentation and aging were partly done in barrels and partly in vats.

LONGEVITY

6 years when stored at 15°C, lying down.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	3.15 g/l, 3.78 pH	34.6 g/l	1.5 g/l

TASTING & PAIRINGS

Appearance: Light, shiny garnet red with purple hues.

Nose: Elegant and complex, with aromas of strawberry, dark cherry, undergrowth, sweet spices, and vanilla.

Palate: Well-balanced and elegant, with a long, complex finish.

Pairings: Pairs with charcuterie, grilled meats, game, terrines, stews, and soft cheeses; also delicious with fruit desserts.

Serving Temperature: 59°F



AVAILABLE FORMATS
750 ml



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