

Haute Cabrière Pinot Noir 2001

The Troncois oak flavours are well integrated after two years of maturation, forming a platform for the Pinot Noir to perform on, as well as contributing to a silky length of firm flavours extending the taste experience. The 2001 is beautifully elegant. It dances with food, feminine and excitingly enticing. It is a red wine that enhances the flavours of game fish, intense enough to enjoy with rare red meat and venison, and to off-set flavourful yet delicate duck dishes.
Pinot Noir is best served at 16°C.

variety : Pinot Noir | Pinot Noir

winery : Haute Cabrière

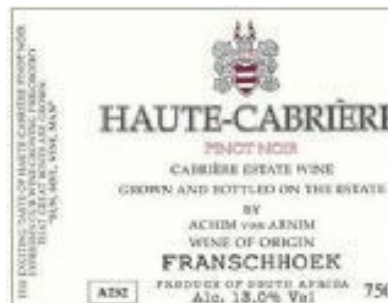
winemaker : Achim von Arnim

wine of origin : Coastal

analysis : **alc** : 13.55 % vol **rs** : 2.7 g/l **ta** : 5.0 g/l

type : Red

pack : Bottle **closure** : Cork



ageing : The 2001 vintage, although elegant, has great potential that will evolve over the next 10 years.