

Domaine Marjan Simčič

Pinot Noir Cru Selection

Vineyards: Medana Jama Cru (SLO)
Hand-harvested in the middle of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 14-day maceration period in 5,000 Litre steel tanks; Softly pressed with pneumatic pressure.

Maturation: 12 months in 3,200 Litre conical-shaped oak barrels (tino) and 12 months in 225 Litre French oak barrels (barriques).

Maturation in the bottle: at least 2 months.



Grape varieties Pinot Noir

Altitude 150m - 250m ASL

Soil Marl, slate and sandstone

Alcohol 13.5%

Tasting notes

A bright light red wine - proper Pinot Noir in color. The bouquet is wild strawberry with a hint of tea leaf, sweet spice, and woodsmoke. A silky and elegant wine on the palate, with notes of strawberry, cocoa nib, and autumn leaves. It is clean and bright in the mouth, with good concentration, vibrant acidity, and fine-grained tannins. This is a very elegant, fresh interpretation of Pinot Noir for younger drinking. Food matching ideas: wild mushroom tart, grilled salmon, spelt risotto, cured meats.

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