

Domaine Marjan Simčič

Pinot Noir Opoka Breg Cru

Vineyard: Breg Cru

Hand-harvested at the beginning of September.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 14-day maceration process in 3,000 conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 30 months in 225-litre French oak barrels (barrique), up to 30 % new barrels.

Maturation in the bottle: at least 12 months.



Grape varieties Pinot Noir

Altitude 150m - 250m ASL

Soil Marl, slate, and sandstone (Opoka)

Alcohol 14%

Tasting notes

Aromas are refined yet complex with wild strawberry, woodland fruit, well-integrated vanilla and spice, and a subtle hint of roast coffee. To taste, there is lovely fruit, almost chocolatey, with strawberry and cherry notes too. There's a natural step up in concentration here, yet it keeps the lightness and grace of great Pinot Noir. Fine-grained tannins, mineral notes, harmonious acidity, and a lingering finish complete the picture. It should age well too. This wine suits almost all food. It is a great companion to fish, poultry, vegetarian food, meat, and venison. If the plates contain mushrooms as a main or side dish, Pinot Noir is the best wine to choose. Roast duck, pigeon breast, meat pies or meatloaf are the best companion for this wine.

Banville

Wine Merchants

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