

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

www.banvillewine.com

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%

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

www.banvillewine.com

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%