

Le Duc Noir

2017 SONOMA COAST PINOT NOIR

FOUR POWERFUL DUKES. FOUR STRONG PERSONALITIES. ONE DYNASTY OF WINE.
PART OF AN OLD ERA, AN ERA FULL OF SECRETS, GAMES AND POWERS.



TASTING NOTES

The 2017 Le Duc Noir Pinot Noir is a bright garnet in color. Capturing the terroir in the glass, you are greeted with a light, earthy nose. Opening up into notes of currants, Bing cherry, bramble and a hint of star anise. On your palate, the bright red notes continue and mingle with red plum, cacao nibs and a touch of spice box. Satiny tannins and balanced acidity dance across your palate leading to a long, elegant finish.

Pair with roasted bone marrow or duck breast with a cherry reduction.

92-94 points, Lisa Perrotti-Brown
The Wine Advocate

COMPOSITION 100% Pinot Noir

APPELLATION Sonoma Coast (Bariolo, BCD, Charles Heintz and Murray Vineyards)

WINEMAKING NOTES fermented in a combination of both open top and closed top fermenters

COOPERAGE 100% French oak; 20% new oak

AGEING 12 months

PRODUCTION 1,508 cases

WINEMAKER Brian Maloney