



# PINOT NOIR ESPOIR

Protected Geographic Designation

**Maurice Barnouin – master winemaker**

Domaine de Mas Brès, Boucoiran



Fine & gourmet



Pinot noir



Store in a cool cellar



Serve between 59 and 61°F



Drink as an *aperitif* with savory *gougères*, to accompany your Burgundian parsley ham or eggplant caviar, it can easily hold its own with your favorite sirloin steak prepared with herbes de Provence and roast potatoes



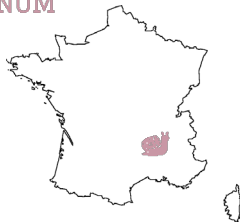
The perfect wine to uncork with friends, whether over a simple rustic lunch, or an impromptu get-together

*Alcohol abuse is dangerous for your health, consume in moderation.*



# Domaine de Mas Brès

Maurice Barnouin, winemaker  
in Boucoiran-et-Nozières, amid the Cévennes mountains



## About the terroir

Wines made with the “Cévennes” Protected Geographic Designation can be produced in the wine regions of Languedoc and Southern Rhône. We are still in the Rhône region, but in the Gard department (famed for the Pont de Gard Roman aqueduct).

The Cévennes, renowned for its schist-type rock, is a mountain range belonging to the Massif Central. The soils are composed of marl, alternating with limestone banks. The climate is Mediterranean and mountainous. The range of temperatures and the intense and irregular rainfall give the multiple grape varieties in this area an aromatic intensity and liveliness, particularly for the black grape varieties.

The Cévennes produce authentic wines, full of energy and individuality. A region well worth discovering!

**Cultivation:** the estate, located in the hills around Saint-Maurice, has been certified organic since 2009.

**Vinification:** The vintage is harvested at perfect maturity, the grapes are sorted then destemmed. Cold pre-fermentation maceration and fermentation at 28°C in thermo-regulated vats for 12 to 20 days. Aging on fine lees for several months. Nose of cherry and raspberry. The mouth is supple and tender. Fresh finish.



● Maurice Barnouin