

Printhie Wines Tasting Notes

Wine Name	Printhie Topography Pinot Meunier
Vintage	2021
Varietal	Pinot Meunier 100%
GI	Orange 100%
Vineyard(s)	La Colline (900m ASL, 100%)
Key Characteristics	A classic Champagne variety rarely seen as dry red table wine. What started as an experimental winemaking batch in 2018 has become an extremely popular wine. Pinot Meunier is similar to Pinot Noir with more earthiness. Very attractive juicy texture, attractive fruit, typical earthiness all wrapped up in a classic bistro style of early drinking red wine.
Production Notes	High elevation Pinot Meunier from a single vineyard. Destemmed to a fermenter and the grape skin cap treated very gently so as not to extract big tannins. Fermentation and maturation directed to retaining maximum primary fruit. Short maturation in a 3,500 litre French oak foudre.
Tasting Notes	Bright ruby red colour. Lifted red fruits, cherry, strawberry then some wet earth and savoury edges. Fresh and bright, soft tannin and a juicy texture. Oak does not play a big part. Medium weight. Delicious.
Analysis	Alc – 12.0%, pH - 3.63, TA – 5.9gL, RS – 1.5gL
Cellaring	Very appealing young and fresh. Should evolve some attractive complexity in the short to medium term.