

*Cave des Onze
Communes*
PINOT NOIR

Vallée d'Aoste, DOC, 2006



100% Pinot Noir

(a native French variety.)

Made as a cooperative effort among 11 small farming areas, this Pinot Noir was fermented and aged in steel. It shows candied cherry overtones with a hint of chocolate and a medium body.



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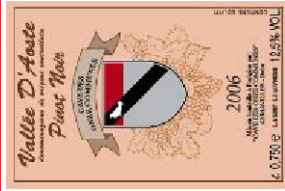
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