Racines de la terre PINOT NOIR

Wines from Racines de la
Terre are all estate grown and single vineyard varietals in the Languedoc region of France. This Pinot Noir is bright and fragrant; vibrant and jammy. It displays great perfumes of cranberry, raspberry, and cherry. Pair with roast beef, BBQ chicken, or soft cheeses such as Brie or
Camembert.

Racines de la terre PINOT NOIR Pays d'Oc

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