

## *Pas de Problème*

An informal French expression that can be used to shrug off an apology or potential problem, Pas de Problème is our answer to the problem of finding a casual, affordable, highly drinkable Pinot Noir.

Pas de Problème is sourced from vineyards in the Languedoc region, specifically the ancient hill-town of Enserune (15 mins southwest of Béziers). There, 30-year-old Pinot Noir vines are planted on southward-facing slopes of clay and limestone. The soil here resembles the famous ones found in Burgundy, guaranteeing optimal growth for this variety, with an emphasis on balance and minerality. Located 20 mins away from the Mediterranean Sea, the vines endure both oceanic and continental influence; hot days allow for sublime ripeness, while frigid nights help to preserve the natural freshness of the grapes.

The vines are farmed sustainably without chemicals, herbicides, or weed killers. Yields are kept below 45HL per hectare to ensure concentration, and the clusters are hand harvested into small crates to keep berries intact till crushing. All the fruit is destemmed and carefully inspected so that no stems proceed to the extraction phase and create green characteristics in the finished wine. Cold maceration lasts 8 days with occasional punch-downs that develop a more aromatic quality. After the maceration, fermentation is allowed to begin spontaneously and carries out over two weeks.

The wine is then aged for 9 months in stainless steel tank to preserve fruit and freshness and is bottled unfiltered and unfiltered. Pas de Problème Pinot Noir is driven by aromatic notes of raspberry, redcurrant, and wild strawberry, with a nuance of mocha and spices, silky tannins, and a delicate texture.

## Pinot Noir



**Varietal/Blend:** Pinot Noir

**Farming Practices:** low-yield farming without herbicides or other synthetic chemicals

**Exposure:** S

**Vine Training:** Guyot

**Harvest Technique:** hand harvested into small crates

**Year Vines Were Planted:** 1990 on average

**Yeast:** ambient

**Fermentation:** fully de-stemmed / cold maceration over 8 days with periodic punch-downs / spontaneous fermentation in tank with regular pump-overs for 2 weeks

**Malolactic:** spontaneous

**Maturation:** 9 months in stainless steel

**Vegan:** yes

**Alcohol:** 13%

**Fined:** no

**Filtered:** no

**Country:** France

**Region:** Languedoc

**Subregion:** Enserune

Pas de Problème offers a fresh Pinot Noir driven by aromas of raspberries, red currants, and wild strawberries with complementary notes of mocha and spice. Thorough destemming and a light extraction result in silky tannins, a delicate texture, and a versatile profile.