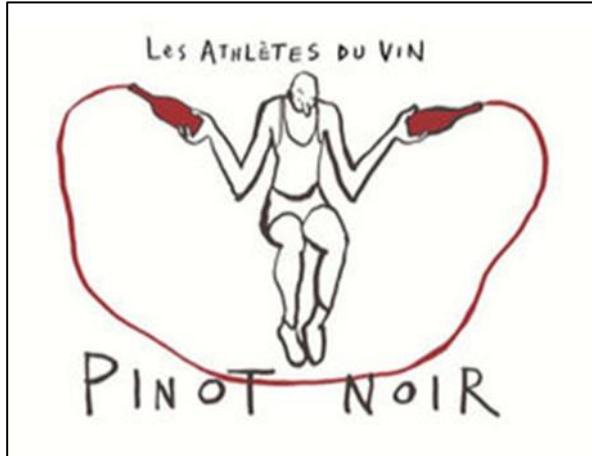


# the wine trust

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## Athletes du Vin



**Owner:** Cooperative / Négociant project

**Country:** France

**Region:** Loire Valley

**Founded:** 1999

**Annual Production:** 15,000cs

**Description:** Athletes du Vin is a cooperative négociant project involving a number of the top winemakers in the Loire Valley with the goal of producing wines that are representative of the appellations and varieties found along the Loire and offer compelling value. The wines are vinified by the members of the cooperative using either their own grapes or grapes produced by friends and neighbors in a minimalist and expressive style.

## Wine Notes – 2019 Athletes du Vin Pinot Noir

The young winemakers behind the Athletes du Vin cooperative négociant project are among the best-known and most respected Loire Valley vigneron of their generation, including Thierry Germain, Pierre Breton and Matthieu Vallee (of Chateau Yvonne). Using their own grapes or grapes grown by neighbors and friends, these superb winemakers vinify the wines in their own facilities, using their own expertise and minimal intervention methods. However, they share the goal of producing wines that both represent the varied terroirs of the Loire Valley and offer superb value for money. The 2019 Pinot Noir is made from grapes grown in the sand and clay soils of the Touraine AOC. Gently vinified in stainless steel and oak, this garnet red gem features a sour cherry nose, red fruit, cherry and berry flavors and a fresh, delicate mouthfeel merged with silky tannins. Pure Pinot Noir joy that goes down easily and pairs beautifully with red meat, poultry and cheeses.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	Loire / Touraine
<b>Vine Age / Density:</b>	20 year old vines on average
<b>Production Volume:</b>	5,000 cases produced
<b>Vineyard Characteristics:</b>	Various plots – sandy clay, limestone and flint
<b>Wine-Making / Vinification:</b>	Hand-harvested, 3 week fermentation in INOX stainless steel tanks to preserve pure fruit flavors and minerality Aged in stainless steel and oak vats for 6 months, bottled immediately thereafter
<b>Alcohol / Volume:</b>	14.0%
<b>Residual Sugar:</b>	0.0 g/L