



LE VIEUX PIN

Petit Rouge 2022

Apricots, Wildflowers, Honeysuckle,
Persimmon, Marzipan, Decadent, Balanced

The inspiration for Petit Rouge is to make a wine that adheres to the same exacting standards and level of care as the rest of the wines at Le Vieux Pin, yet at the same time is more accessible upon release. Made from the fruit of younger vines and vines pruned and cropped at less stringent levels, Petit Rouge offers a big bang for your buck.

2022 Petit Rouge consists mostly of Merlot, Syrah and Cabernet Franc. Cabernet Sauvignon joins the mix, albeit in a smaller percentage as part of the blend, but it makes its presence known on both the nose and the palate with that unique herbaceous, spicy, black currant note. The palate is lively and harmonious and a great balance of fruit, tannin and acid make this wine quite versatile and very food-friendly.

RECOMMENDED FOOD PAIRING

This beauty goes well with so many different dishes. While it is perfectly fine to drink on its own, it is at the dinner table with food that this wine will shine brightly.

Meat-Based: Enjoy it with pork chops glazed with macerated red cherry sauce or with a pâté & charcuterie board.

Plant-Based: Vegan enchiladas or a hearty ratatouille on brisk fall evenings are perfect companions too!

BLEND:	32% Merlot, 32% Syrah, 19% Cabernet Franc, 17% Cabernet Sauvignon
GROWN:	South Okanagan
YIELD:	Average of 3.2 tons/acre
ALCOHOL:	13.40%
AGING:	5 months in stainless steel, concrete, and neutral oak barrels
PRODUCTION:	400 cases (375 ml), 1567 cases (750 ml)



LE VIEUX PIN WINERY

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