2007 Vampire
Vin de Pays d’Oc Pinot Noir

Many French wine labels require degrees in viniculture and geography to decipher.

Traditionally, French wines were named after the region in which their grapes were grown — Champagne, Bordeaux, Burgundy, et al. But as varietal wines — those named after their grapes — became popular in the U.S. during the 1980s, the French system started to seem a bit antiquated.

France’s Vin de Pays d’Oc designation is an answer to that development. Without rendering its traditional labeling system obsolete, it’s a way for French vintners to distinguish their high-quality wines that weren’t made in one of the famous regions. In Vin de Pays d’Oc, rather than being referred to as “red Burgundy,” Pinot Noir goes by the name of... Pinot Noir.

The 2006 Vampire Pinot is everything we love about the variety — medium-bodied and easy-drinking, with plenty of spice-tinged fruit flavor. So put your map of France back in the drawer, and simply savor this wine for what it is: a very tasty Pinot Noir.

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**TASTING NOTES**

**Grape Composition:**
100% Pinot Noir

**Grape Source:**
Vin de Pays d’Oc Area of Southern France

**Aromas and Flavors:**
Bright Cherry, Bubblegum, Strawberry, Spice and a Hint of Pepper

This wine from France's Vin de Pays d'Oc has a bright cherry flavor and notes of bubblegum, strawberry, spice and pepper.

**FOOD PAIRING SUGGESTIONS:** game dishes, blue cheeses, or pasta with a tomato and basil sauce.

**When to Drink:**
Now Through 2010

**Our Tasting Panel Score:**
88 Points

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