

FABRE MONTMAYOU PINOT NOIR

VINTAGE	2023
REGION	Valle de Uco, Argentina
GRAPES	100% Pinot Noir
TECHNICAL	Alc. 13.5% / Residual sugar: <2 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	71798000 213683

BACKGROUND

The grapes for this Pinot Noir come from Fabre Montmayou's vineyards in the Uco Valley in Mendoza, which is becoming one of Argentina's most exciting wine regions. The climate and location produces wines with wonderful fruit characters and freshness.

WINEMAKING

Deleafing and green picking is performed in December. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes. Cold maceration for 5 days before fermentation with 20% of whole clusters. Fermentation at controlled temperature of 24°C - 26°C. Two pump overs per day and maceration period of 20 days.

TASTING NOTE

This Pinot stands out for its light ruby red color and for its aromas of cherries and mountain herbs. On the palate it is elegant, with fine tannins and a delicate balance that make it persistent.

AWARDS

92 Points, James Suckling 2025
 91 Points, International Wine Challenge 2025

ABOUT FABRE MONTMAYOU

Fabre Montmayou was founded in the early 1990's by owner and winemaker Hervé Joyaux Fabre. When Hervé moved to Argentina from Bordeaux in the early 1990s and he was one of the first foreigners to recognise the potential of Argentina. As a true visionary, he bought very old Malbec vineyards, planted in 1908, and built the Fabre Montmayou winery with real boutique style and essence. His style of winemaking combines Argentina's purity of fruit and clear varietal expression with the elegance and complexity which is the hallmark of Hervé's classical background. Underpinning all of this is Hervé's unshakeable belief in the local terroirs, and his determination that all his wines should express these terroirs as elegantly as possible.



Fabre Montmayou

