VINO FINO
Explore a World of Wine

CARRICK BILLET-DOUX PINOT NOIR 2024



$36.99

Product Code:	3738
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	Red
Variety:	Pinot Noir

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir
Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2024 Vintage)
"Billet-Doux (Be-yay-do, meaning love-note in French) is wine in it's rawest form made in keeping with our house style, but without any refinery - no fining, filtration or additions. Making wine in this way relies on the having great fruit quality and is a testament to the hard work of the vineyard team. Front label artwork is by artist and designer Elana Marie - @elanaski

Hand-harvested, destemmed and wild fermented from a co fermented blend of Pinot Noir clones - 5,6,13 and Abel. Pressed off after 29 days on skins, and matured in oak barrels for 10 months. Bottled on-site by hand, without any adjustments, fining or filtration. No sulphur is added.

Full, moreish and powerful, the 2024 Billet-Doux is an impressive wine. Notes of forest floor, blackberry and black doris plum mingle, give the wine a dark and broody appeal. Soft tannins and a long finish round out the palate."

Rated Excellent & 94/100 Cameron Douglas MS, June 2025 (2024 Vintage)
"Intense core of purple and ruby with a definitively pink rim. Aromas of plums and dark raspberry, black currant then spices of earth and barrel. There are some floral moments with a dark velvet rose idea. On the palate a taut and poised texture led by fine dusty tannins and a backbone of acidity framing the dark berry flavours that mirror the bouquet. Complex, youthful, dry and lengthy. A very well made wine with freshness and poise, youth and promise. Best drinking from 2027 through 2033+."

92/100 Stephen Wong MW, The Real Review, August 2025 (2024 Vintage)
"Deep violet. Compact, glossy and dense with flavours of blackberry, cherry and root spice, this is held in a firm structure of

charcoal tannins. Unyielding and extremely young, the palate is very primary and presently quite chewy. Submerged under this structure is a vibrant core of purple fruit and spice. Give it a year to meld in bottle and watch it slowly shed its brooding shell over the mid-term."

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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