

TERROIR

Côte de Beaune
Grape variety: Pinot Noir
Soil: clay-and-limestone

VINIFICATION

Hand-harvested
The grapes are sorted
Cold maceration prior to fermentation, in stainless steel tanks with the hat immersed
Pumping over, removal of solids
Vatting time approximately 20 days
Pneumatic pressing

AGEING

Matured for 15 months on fine lees in oak barrels
Possible gentle stirring



TASTING

COLOR

Cherry red

NOSE

Undergrowth, candied fruits and spicy aromas with light and delicate toasted tinges

MOUTH

Delicate tannin structure giving this wine a feminine character
Spicy and woody flavors give an harmonious overall impression

WINES & FOOD PAIRING

Serve at 14° - 16°C

This wine combines well with meat cooked in wine, game or red meats