

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
new oak barrels
Possible gentle stirring



TASTING

COLOR

Cherry red with ruby tints

NOSE

Powerfull nose with red fruit
(strawberry and blackcurrant) and
spicy aromas, developping in
undergrowth and leather tinges with
ageing
Light woody aromas complete the
overall impression

MOUTH

Solid structure with delicate woody
flavours
Red fruit and spicy flavours are also
present

WINES & FOOD PAIRING

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

Serve at 16°-18°C