

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 flavors
Red fruit and spicy flavors are also present

WINES & FOOD PAIRING

Serve at 14° - 16°C

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