

## TERROIR

Côte de Beaune  
Grape variety: Pinot Noir  
Soil: Clay and limestone

## VINIFICATION

Hand harvest, sorting of the grapes, total destemming, cold maceration before alcoholic fermentation (6/8°C) during 10 to 15 days. Vatting in stainless steel tanks with submerged cap, pumping-over during fermentation. Temperature control between 25 to 28°C. Vatting time 25 to 30 days, pneumatic pressing.

## AGEING

Ageing on fine lees in oak barrels (10 to 30% in new barrels) during 13 to 15 months.



## TASTING

### COLOR

Cherry red color with ruby tints

### NOSE

Very fruity nose (cherry, blackberry, blueberry), some animal and toasted notes.

### MOUTH

Frank attack, very well balance and fruity wine. Good tannic structure. Lightly toasted notes.

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## WINES & FOOD PAIRING

This wine combines well with beef, a stewed chicken with red wine, a feathered game.

Serve at: 16°-18°C