

TERROIR

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

VINIFICATION

Hand harvest, picking out 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 month.



TASTING

COLOR

Cherry red color with ruby tints

NOSE

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

MOUTH

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

WINES & FOOD PAIRING

This wine combines well with beef, a stewed chicken with red wine, a feathered game.
Serve at: 14-16°C