

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

Garnet red color.

NOSE

Very fruity nose (blackcurrant, blackberry, blueberry), some floral and roasted notes with a touch of fresh green pepper.

MOUTH

Frank attack, very well balance and fruity wine. Good tannic structure. Very surprising in final, with fresh grape and green pepper

WINES & FOOD PAIRING

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