

TERROIR

Village of Sampigny Les Maranges

Grape variety: 100% Pinot noir

Soil: clay-and-limestone

VINIFICATION

Hand harvested

Cold maceration at the beginning of the fermentation

Fermentation with the cap immersed

No punching the cap, only pumping-over

Total vating time of 25 to 30 days

AGEING

Maturation in oak barrels

Bottled 8 to 10 months after the harvest



TASTING

COLOR

Dark cherry red
Clear and brilliant

NOSE

Powerful bouquet with red berry notes, dominated by cherry aromas
Light blackcurrant tinges and smoky nuances brought by the ageing in barrels

MOUTH

Lively attack that reveals harmonious wine, structured by supple tannins
Red and black berry flavours and a long finish

WINES & FOOD PAIRING

This wine can be served with grilled or roasted red meats, game birds and matured cheeses

To serve at 15°-16°C