

TERROIR

Burgundy
Grape variety: Pinot noir
Soil: Clay and limestone

VINIFICATION

Hand and mechanical harvest, picking out of the best grapes, total destemming.
Cold maceration before alcoholic fermentation (6-8°C) between 5 to 8 days.
Vatting during 15 to 20 days in stainless steel tanks with total submerged cap. Pumping over during vatting.
Temperature control during vatting at 25°-28°C.
Pneumatic pressing.

AGEING

Ageing on fine lees in tanks during 9 to 11 months.



TASTING

COLOR

Ruby red color with brick-red tints

NOSE

Frank and elegant nose, with spices, undergrowth and mature red fruit aromas.

MOUTH

Frank and clear attack, round tannins and full-bodied wine.

WINES & FOOD PAIRING

This wine can be matched with porc meat, or a lapin chasseur.
Best served 14°C