

## TERROIR

Burgundy  
Grape variety: Pinot Noir  
Soil: Clay and limestone

## VINIFICATION

Hand harvest and mechanical harvest with picking out of the grape for hand harvest. Total destemming, cold maceration before alcoholic fermentation (6/8°C) during 5 to 10 days. Vatting in stainless steel tanks with submerged cap, pumping-over during fermentation. Temperature control between 25 to 28°C. Vatting time 15 to 20 days, pneumatic pressing.

## AGEING

Ageing on fine lees in stainless steel tanks.



## TASTING

### COLOR

Garnet with bright red tints

### NOSE

Warm and pleasant nose with cherry aromas, overmature raspberry and black currant scent mixed with vanillia and grilled notes

### MOUTH

Frank and fruity attack, well balance wine.  
Pleasant ripe fruityness and spicyness aromas with young tanins.  
Beautiful cherry and liquorice in final.

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## WINES & FOOD PAIRING

This wine goes well with pork cutlet, à la chasseur rabbit or cooked white meat.  
Serve at: 12-14°C