

TERROIR

Burgundy
Grape variety: Pinot Noir
Soil: Clay and limestone

VINIFICATION

Hand harvest and mechanical harvest with sorting of the grape.
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 scents mixed with vanillia and grilled notes

MOUTH

Frank and fruity attack, well balanced wine.
Pleasant ripe fruitiness and spicy aromas with young tannins.
Beautiful cherry and liquorice in final.

WINES & FOOD PAIRING

This wine goes well with pork chops, rabbit in mushroom sauce or cooked white meat.
Serve at: 12-14°C