

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 raspberry tints

NOSE

Pleasant nose with cherry and raspberry aromas, fresh and elegant nose.

MOUTH

Frank attack, well balance wine. Pleasant ripe fruitiness with young but round tanins. Fruity in final

WINES & FOOD PAIRING

This wine goes well with pork cutlet, à la chasseur rabbit or cooked white meat.
Serve at: 14°-16°C