

## TERROIR

Burgundy  
Grape variety: Pinot Noir  
Soil: Clay and limestone

## VINIFICATION

Hand harvest and mechanical harvest with sorting of the grapes.  
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 balanced wine. Pleasant ripe fruitiness with young but round tannins. Fruity in final

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## WINES & FOOD PAIRING

This wine goes well with pork chops, rabbit in mushroom sauce or cooked white meat.

Serve at: 14°-16°C