

TERROIR

Burgundy

Grape variety: Pinot noir

Soil: Clay and limestone

VINIFICATION

Hand and mechanical harvest, sorting 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.

Controlled temperatures (25°-28°C). Pneumatic pressing.

AGEING

Ageing on fine lees in tanks



TASTING

COLOR

Ruby red color with purple tints.

NOSE

Red fruits aromas, like wild strawberry, strawberry and black-current.

MOUTH

Supple attack, fruity aromas in final.

WINES & FOOD PAIRING

This wine can be matched with porc meat or rabbit.

Best served at 14°-16°C