

## TERROIR

Burgundy  
Grape variety: Pinot noir  
Soil: Clay and limestone

## VINIFICATION

Hand and mechanical harvest, picking out 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.  
Temperature control during vatting at 25°-28°C.  
Pneumatic pressing.

## AGEING

Ageing on fine lees in tanks during 9 to 11 months.

## TASTING

### COLOR

Brick-red color

### NOSE

Frank and elegant nose, with spices, undergrowth and mature red fruit aromas.

### MOUTH

Frank and clear attack, round tannins and full-bodied wine.

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## WINES & FOOD PAIRING

This wine can be matched with porc meat, or a lapin chasseur.  
Best served 14°C