

## TERROIR

Burgundy  
Grape variety: Pinot noir  
Soil: Clay and limestone

## VINIFICATION

Hand and mechanical harvest, picking out of best grape, 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



## TASTING

### COLOR

Cherry red color with purple tints

### NOSE

It is a symphony of black fruits (blue berry, black currant, blackberry), accompanied with some warmer notes like sweet spices (cinnamon, nutmeg, licorice) and toasted notes.

### MOUTH

Frank attack, marked by fresh and juicy black fruits. Tannins gives a little more of biting into this fresh and well-balanced wine.  
We find all the sharpness of this appellation

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## WINES & FOOD PAIRING

This wine can be match with pork meat or lapin chasseur.  
Best served at 14°C