

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

WINES & FOOD PAIRING

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