

TERROIR

Burgundy
Grape variety: Pinot Noir
Soil: Clay and limestone

VINIFICATION

Hand harvest and mechanical harvest with picking out of the grapes for hand harvest. 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

Deep red color with breick-red tints

NOSE

Subtle alliance of mature fruit and toasted aromas. Powerfull nose

MOUTH

Supple attack in structure and very aromatic wine. Powerfull and round, very long in final.

WINES & FOOD PAIRING

This wine combines well with cooked pork meat, "à la chasseur" rabbit or cooked white meat
Temperature of service: 14°C