

TERROIR

Burgundy
Grape variety: Pinot Noir and Gamay
Soil: Clay and limestone

VINIFICATION

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

Ruby red color with crimson tints

NOSE

Fruty nose (blackcurrent, strawberry, cherry).

MOUTH

Good matter and supple tannins. Very fresh wine.

WINES & FOOD PAIRING

This wine combines well with pork chop or cooked meats.
Temperature of service: 12-14°C