

## 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.

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## WINES & FOOD PAIRING

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