

## TERROIR

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

## VINIFICATION

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

Total destemming, cold maceration (6-8°C) before alcoholic fermentation during 5 to 10 days.

Vatting in stainless steel tanks with total submerged cap, no punching of the cap but pumping-over during fermentation.

Temperature control during fermentation (25-28°C), maceration of 15 to 20 days.

Pneumatic pressing.

## AGEING

Ageing on fine lees in stainless steel tanks during 9 to 11 months.



## TASTING

### COLOR

Red and purple color

### NOSE

Fresh Red fruit ( strawberry, raspberry)

### MOUTH

Quite lively but mellow. Dominated by the fruit explosion.

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## WINES & FOOD PAIRING

This wine can be matched with cooked burgundian pork meat or cooked pork chop.  
Best served 14°C