

TERROIR

Burgundy
Grape variety: Pinot Noir
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 tank.



TASTING

COLOR

Beautiful garnet red color.

NOSE

Cherry and cooked fruits aromas sign of a good maturity.

MOUTH

Nice balance between freshness and roundness of tannins.

WINES & FOOD PAIRING

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