

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 tanks.



TASTING

COLOR

Garnet red color with purple tints.

NOSE

Very fruity (blackberry, raspberry, strawberry), aromas are fine and delicate.

MOUTH

Fresh and fruity attack, fruit are here, tannins are fine, elegant.

WINES & FOOD PAIRING

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