

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 during 9 to 11 month.



TASTING

COLOR

Cherry red color with crimson tints

NOSE

Very fruity nose (blackberry, cherry), light spice tinges

MOUTH

The structure contains a beautiful supple and moderate tannins. This wine can be drink now or keep for 3 years.

WINES & FOOD PAIRING

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