

## TERROIR

Burgundy  
Grape variety: Pinot noir  
Soil: clay and limestone

## VINIFICATION

Hand harvest with picking out of the grape.  
Vinificate in stainless steel tank with submerged cap and pumping over.  
Alcoholic fermentation preceded by cold maceration during 10 days.  
Vatting time of 30 days.  
Pneumating pressing.

## AGEING

40% of wine is ageing on fine lees in new oak casks and 60% in one wine casks during 11 month.



## TASTING

### COLOR

Dark red colour with purple tints

### NOSE

Fresh red fruit nose (strawberry, raspberry), sweet spice and vanilla tinges.

### MOUTH

Full ripeness grape with supple and delicate tanins. Fruity and liquorice finish.

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## WINES & FOOD PAIRING

this wine can be matched with grilled red meat, small game like hare and soft cheeses.