

TERROIR

Burgundy
Grape variety: Pinot noir
Soil: Clay and limestone

VINIFICATION

Hand harvest, sorting of the best grapes.
Total destemming, cold maceration before alcoholic fermentation during 6 days.
Vatting in stainless steel tanks with pumping-over during fermentation.
Temperature control during fermentation: 28°C.
Maceration of 20 days. Pneumatic pressing.

AGEING

Ageing on fine lees in oak barrels during 11 months.



TASTING

COLOR

Cherry red color with purple tints.

NOSE

Concentrated and fruity (raspberry, cherry, black currant). Well-balanced, fleshy and complex nose.

MOUTH

Supple, elegant and round with a nice structure.

WINES & FOOD PAIRING

This wine can be matched with poultry in white sauce or toasted and roasted meats.
Best served at 12°-14°C