



Bourgogne Pinot Noir

KNOW-HOW

The grapes are harvested by hand and transported in 20 Kg crates.

The harvested grapes are entirely destemmed and then go into vat for around 15 days at below 32°C. Partially aged in previously-used French oak barrels for one year, before being bottled.

TERROIR

A native of Burgundy, the Pinot Noir likes limestone soils in which it reveals its full aromatic potential. The grapes come from different parcels, all located in the Côte d'Or.

TASTING NOTES

Ruby red hue with bright tints.

On the nose, the wine releases pronounced aromas of crunchy red fruit. Powerful yet supple on the palate with smooth, coated tannins. The fruit is perfectly balanced with the oak, adding fine aromatic complexity.

FOOD-WINE PAIRING

This wine is recommended with beef Bourguignon or cheeses such as Epoisses.

