

# BOURGOGNE PINOT NOIR

## Regional Appellation

BOURGOGNE - RED



### HISTORY

This Bourgogne A.O.C. is subject to a special selection of 100% Pinot Noir grapes that come principally from the renowned communes of the Côte de Beaune, like Beaune, Chorey-lès-Beaune, Savigny, Santenay and Maranges. This wine for pleasure, very easy to get to know, pleasantly shows the fruity flavours of the Pinot Noir variety on the palate.

### TERROIR

CLAY-LIMESTONE



### TASTING

Deep color. A bouquet of aromas of ripe red berries (cherry, raspberry, redcurrant). With a lovely fullness on the palate, this is a harmonious pairing where tannins and fruit come together very pleasantly.



SERVE AT  
15°C - 16°C



GRILLED OR  
ROASTED MEATS,  
POULTRY,  
SAVORY PIES,  
AND MEDIUM-  
FLAVORED  
CHEESES.



PINOT NOIR



CELLARING  
3 TO 5 YEARS  
AND MORE

### KNOW-HOW

**HARVEST:** Hand picking, in small 13-kg crates. Careful manual sorting of each bunch.

**WINEMAKING:** Total or partial destemming depending on the vintage. Fermentation in small vats and gentle pressing to ensure optimum vinification. Skin contact of 12 to 16 days depending on the style of the vintage.

**BARREL AGEING:** 16 to 18 months in French oak barrels, 20% of them new.

**BOTTLE AGEING:** Our underground cellars in Savigny-Lès-Beaune provide natural ambient conditions that are ideally suited to the ageing of our wines.



VINEYARD AREA  
BOURGOGNE  
PINOT NOIR

1842 hect.