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

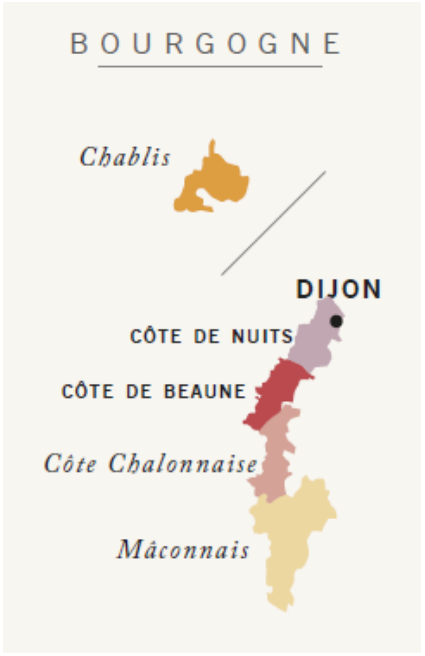
Deep color. A bouquet of aromas of ripe red berries (cherry, raspberry, redcurrant). With a lovely fullness on the palate, this is a harmonious pairing where tannins and fruit come together very pleasantly.

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



VINEYARD AREA
BOURGOGNE
PINOT NOIR

1842 hect.

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.