



GRAPES:

Pinot Noir 100%

D.O.: Burgundy

THE TERROIR

Limestone soil mixed with clay (part of Jurassic and Kimmeridgian stage).

WINEMAKING:

3-days cold maceration. Ageing 6 months in stainless-steel tanks.

TASTING NOTES:

Color: Intense ruby colour with mauve shades.

Nose: Good extraction in the nose, humus aromas mainly and red fruits flavours.

Palet: Round and lively. Structured without severity. Well balanced.

Food Pairing: Roasts of pork or beef, braised veal, cheeses etc.

