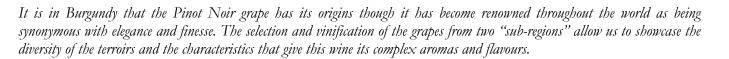






BOURGOGNE PINOT NOIR, Organic wine



VINEYARDS AND TERROIR

The vines are planted in calcareous clay soil.

VINIFICATION AND AGEING

Vinification takes place in temperature-controlled tanks (28-30°C) with punching of the cap. The wine is then aged in tanks and oak barrels (20-30%) for 8 to 12 months.

TASTING NOTES

Extremely fruity nose, evocative of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity.

<u>Serving</u>

This wine is ideally served with red meats, poultry, small game and full-flavoured cheeses. Serve at 16°C. Enjoy within 3 years to best appreciate all of this wine's fruitiness.