

MAISON FONDÉE EN 1797

- REGION Burgundy
- VILLAGE Bourgogne

- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats.

Description

The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy. This wine exhibits the characteristics of the great Burgundy reds.

Wine tasting

- TASTING NOTE Our Bourgogne Pinot Noir 2022 has a dark ruby color and a discreet nose
 of red fruit and spices. Round and fresh on the palate, this wine is well-balanced, with aromas
 of liquorice and blackcurrant.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°



APPELLATION BOURGOGNE CONTRÔLÉE

A BEAUNE - CÔTE-D'OR - FRANCE

PRODUIT DE FRANCE