

BOURGOGNE PINOT NOIR



GRAPE VARIETY

100% Pinot noir

SOILS / CLIMATE

Situated in the heart of Burgundy in the Yonne, on the edge of the Chablis appellation, on Kimmeridgian clay-limestone soils typical of the region. All the vines are on south or south-east-facing slopes. 1 ha of vines for this appellation, which is around thirty years old.

CHARACTER OF THE WINE

Red Burgundy has an attractive cherry-red colour. Its suppleness and moderate tannin mean that it can be enjoyed young and aged easily. The nose is highly aromatic, dominated by red fruit. On the palate, there are aromas of red and black fruit (cherry, blackcurrant), with good length and supple tannins.

SHELF LIFE

It can be aged for at least 5 years.

FOOD AND WINE PAIRING

Grilled and roasted red meats, sautéed white meats, poultry, light game and cheeses.

OPERATING TEMPERATURE

It is served at around 14°C.