



2016

Shades of red vary from pure ruby to black tulip and are often quite intense.

Tasting :

- **To the eye** : Crimson with luminous highliths
- **To the nose** : Light note of small red and black fruits.
- **In the mouth** : Rich, structured, slightly spicy, nice concentration, elegant, fresh with a good length.

Agreements food and wine :

Steak, foie gras poêlé, roasted lamb, cheeses (Epoisses, Langres, Cîteaux...)

Wine service : Uncork one hour before between 16 to 18°C

Wine aging :

Between 8 to 12 years depending on storage conditions

Parcel :

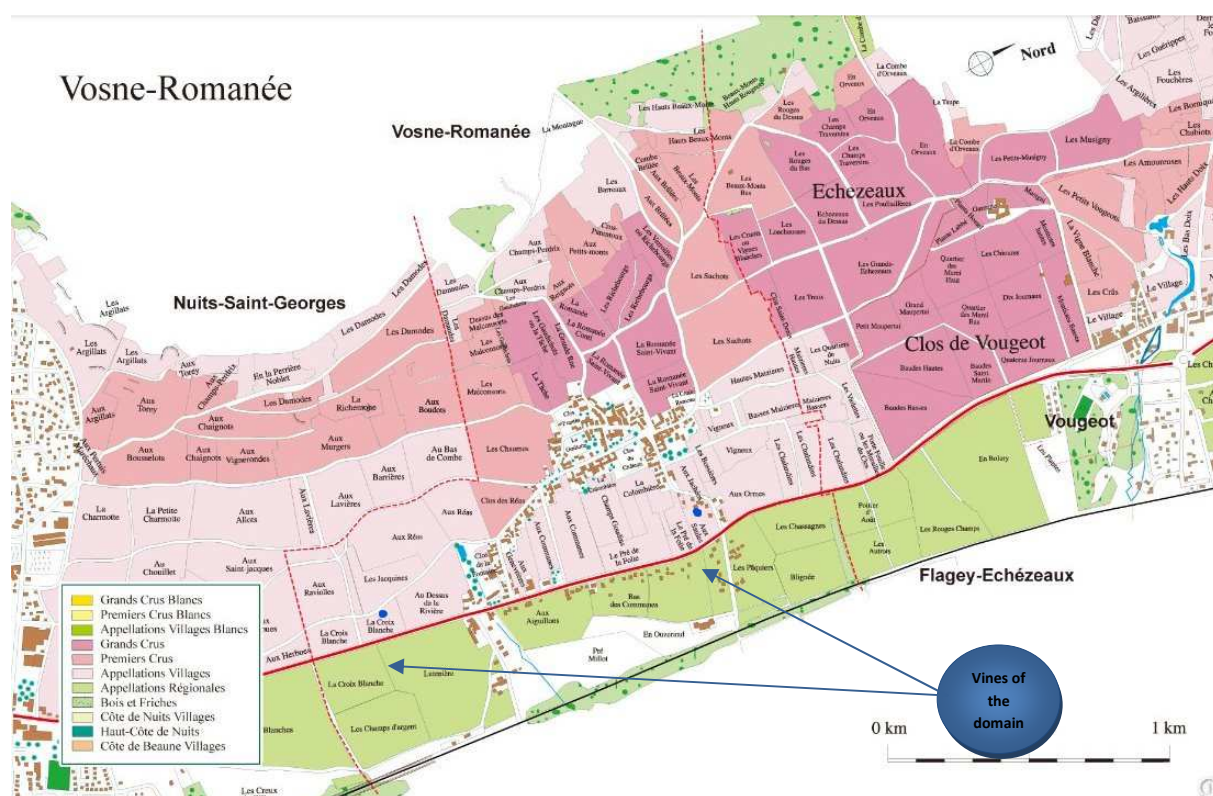
- **Grape variety** : Pinot Noir
- **Vineyard area** : 0,73 Ha
- **Age of the vineyard** : 25 years
- **Soil** : Clay loam
- **Yield** : 43 HL/ha
- **Vine training** : Guyot Simple

Vinification :

- Manual harvest and sorting
- 100% destemme
- Open tank fermentation with indigenous yeasts
- Punching down

Ageing :

- Oak barrel-ageing for 18 months (30% new barrels)
- No fining and no filtering
- Bottling at the domain



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