



**2016**

*The red Bourgognes have an elegant and refined character as well as a light and fluid structure in the mouth.*

### **Tasting :**

- **To the eye** : Crimson with luminous highlights.
- **To the nose** : They offer at first a basket of small red and black fruits (cherry, blackcurrant, blueberry)
- **In the mouth** : Fresh, structured, fruity with tannins marked unaggressive.

### **Agreements food and wine :**

Vegetable, tabbouleh, meat pie, poultry, red meat, roast white meat, cheeses...

### **Wine service :**

Uncork one hour before between 16 to 18 °C

### **Wine aging :**

Between 5 to 8 years depending on storage conditions.

## Parcel :

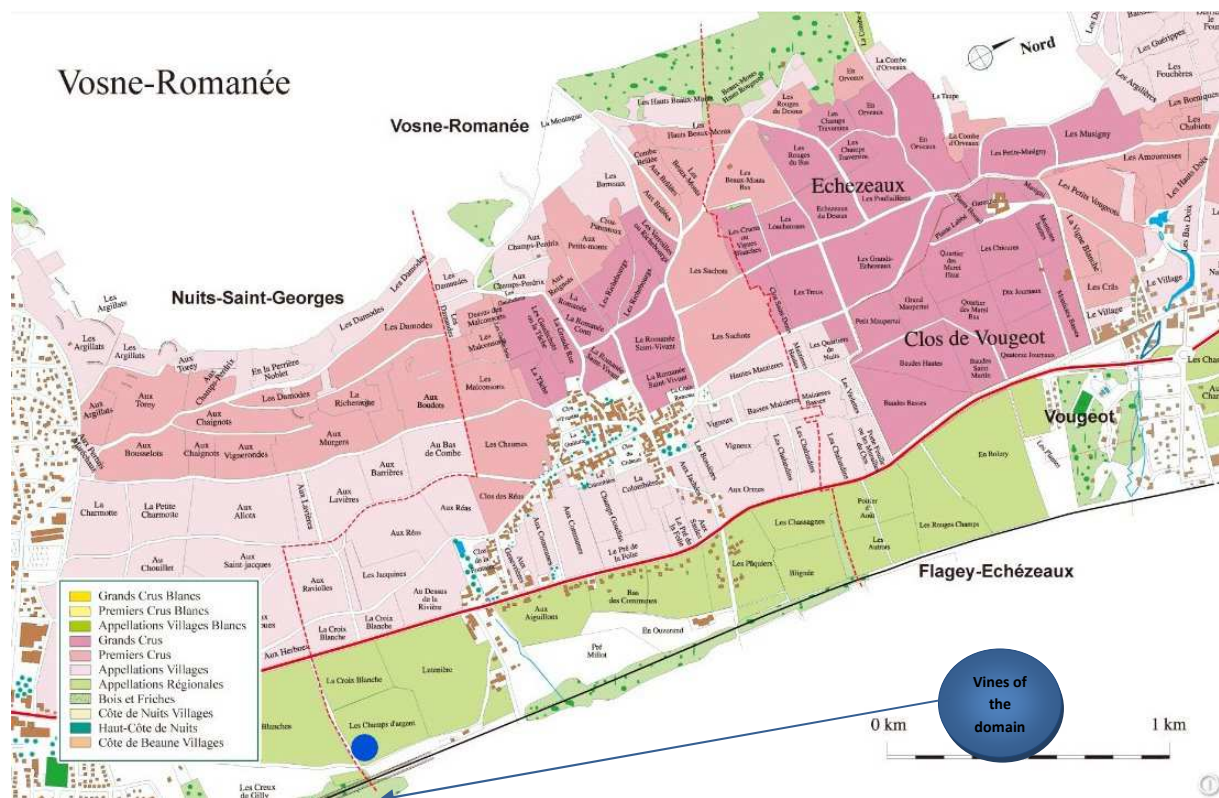
- **Grape variety** : Pinot Noir
- **Vineyard area** : 0,35 Ha
- **Age of the vineyard** : 14 years
- **Soil** : Clay loam
- **Yield** : 53HL/ha
- **Vine training** : Guyot Simple

## Vinification :

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

## Ageing :

- Oak barrel-ageing for 18 months (10% new barrels)
- No fining and no filtering
- Bottling at the domain



**GREENWOOD**

FINE WINE

Est. 1997

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