

TERROIR

Côte chalonaise
Grape variety: Pinot Noir
Soil: Clay and limestone

VINIFICATION

Hand Harvest, sorting of the grapes, total destemming, cold maceration before alcoholic fermentation (8°C) during 8 days. Vatting in stainless steel tanks, pumping over during fermentation. Temperature control at 20°C. Vatting time of 18 days, pneumatic pressing.

AGEING

Ageing on fine lees in oak barrels (30% in new barrels) during 12 months.
The final stage of ageing occurs in a stainless steel tank for two months, before filtration and bottling in December 2014.



TASTING

COLOR

Garnet red color with brilliant tints.

NOSE

Intense and complex nose with black fruit aromas like blackberry and blueberry. Some vanilla, oak grilled bread tinges in the final.

MOUTH

Feshy, intense and structured, the wine is full-bodied and concentrated. It will procure a nice minerality after taste.

WINES & FOOD PAIRING

This wine combines well with a "coq au vin", a feathered game or cheeses like Saint-Nectaire.
Serve at: 16°-18°C