



BOURGOGNE PINOT NOIR – RÉFÉRENCE

Appellation : AOC Bourgogne Pinot Noir

Grape variety: Pinot Noir

Colour : Red

Geographical location: The Pinot Noir grape of Pinot Noir grapes come from a blend of Côte d'Or, Saône et Loire and Yonne terroirs.

Vineyard: 10 000 vines/hectare majority low-trained vines.

Vinification: The grapes are sorted and de-stemmed before being taken to the vats using a conveyor belt in order to keep the grapes whole and avoid damaging them. Cold pre-fermentation maceration is carried out at 10°C for 4 to 5 days. During this stage, the fruit aromas and other components such as anthocyanins are released. This is followed by fermentation during which the cap is punched down on a daily basis in order to extract the tannins. The wine is vatted for 18 to 20 days before being aged in lightly toasted barrels with 10% new oak.

Tasting: Red colour with purple tints. Black berries, black currant, and flowers notes. Palate on the fruit, generous, ample and silky. Serve between 13 to 15°C.

Wine and food pairing: Boeuf Bourguignon.

