

Bourgogne Pinot Noir 2023

VINEYARD

Our Pinot Noir come from Igé where the soils have more clay and are more suited to red wines compared to our limestone terroirs further south which are better for whites.

Vineyards are 25 years-old on average.

WINEMAKING

This Pinot was fully destemmed and went through cold maceration for 3 weeks. It was aged in temperature-controlled stainless-steel vats during 8 months, no oak was used in order to preserve the fruity character and freshness of the wine.

TASTING NOTES

Our Pinot Noir is fruity with notes of fresh berries, blackcurrant and cherries and with supple tannins which makes it easily accessible.

SERVING TEMPERATURE: 14°C.

AGEING POTENTIAL: up to 3 years

FOOD PAIRING: perfect on its own as an aperitif but will also match red meat dishes and cheese.



TECHNICAL

Grape Variety	Pinot Noir
Alcohol	12%
Sugar	<1 g/l
Acidity	3.12 g/L
PH	3.60
Fining	Bentonite (Vegan)
Closure	Technical cork