

Bourgogne Pinot Noir 2022

Appellation
Bourgogne

AOP Classification
Regional Appellation

Varietal
Pinot noir

Region
Regional Appellation

Harvest
Manual

Terroir
Clay-limestone



Winemaker Notes :

Our Bourgogne Pinot Noir is typical of the Pinot Noir grape variety: a fruity, fresh wine. On the nose, its aromas of blackcurrant and cherry are enchanting. On the palate, its supple tannins confirm its maturity. Its ageing in vats underlines its fruitiness and freshness.

Food & Wine Pairing :

Appetizer, Cured meat, Pizza, Chocolate, Fruit desserts, Red meat and game

Ageing Potential :

3-7 years

Vinification :

The grapes are sorted, de-stemmed and gently transferred to the vat on a conveyor belt, without pumping. Before fermentation, we carry out a cold maceration at 10°C for 4 to 5 days. The vatting period lasts between 18 and 20 days, during which time we punch down the cap or pump over the cap, monitored by daily tastings. The press juice and free-run juice are blended in stainless steel vats and lightly settled before being matured in vats, where malolactic fermentation takes place (the wine is then placed in vats and put into barrels, before undergoing full malolactic fermentation).

Ageing :

10 months in stainless steel tanks

Serving Temperature :

14-15°

Perfect pairing :

Goes perfectly with eggs en meurette

For Bourgogne Pinot Noir, typicity is of the utmost importance. This wine is made from 100% Pinot Noir grapes from a blend of Côte d'Or, Saône et Loire and Yonne terroirs. The result is a typical Pinot Noir, full of fruit and finesse, but with an assertive character that makes you want to discover more.