



PINOT NOIR 2017

GRAPE VARIETIES:

Pinot Noir

GRADE:

12.5% vol

TYPE OF SOIL:

Clay and limestone soils. Located in the Aude Valley, close to the Pyrenees. Cooler climate, milder temperatures and rain falls.

COLOUR:

Its color is bright ruby, has dark reflections

AROMA:

Aromas of cherry, currant and raspberry supported by wild shades open on a bright and pleasant mouth

PALATE:

On the palate, this Burgundy is round, smooth and fresh

KNOW THIS WINE BETTER

Traditional. Manual harvesting and selection (sorting table) of the grapes. Vinification in vats is done 18 days before pressing at the estate. Maturation in oak barrels for 1 and 2 years in our cellars Savigny-Les-Beaune for 15 months.

To drink young or to keep 3-5 years. Temperature of service: 14-15°C.

We recommend this wine to end all red or white meats, roasted or grilled and of course with most cheeses. It is a wine that fits easily with cuisines from all backgrounds.