



BOURGOGNE CÔTE D'OR

Acreage	1HA77
Grape variety	Pinot Noir
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	800 bottles
Laying down	From 1 to 6 years

VINIFICATION

Destemming	100% destemmed
Maturation	10 to 12 months in tanks
Fermentation	18 days in thermoregulated stainless steel tanks – very little punching down and some pumping over

TASTING NOTES

Fruity with plenty of finesse, this wine is round and elegant – a real pleasure to drink.

FOOD PAIRING

Alone or accompanied by red meat, poultry or a charcuterie board, this Burgundy will delight you with its aromas of red fruit and its finesse.

Serve at 14 to 16°C