



Cépage : Pinot noir.

Superficie : 2ha 69a 06ca.

Yield and planting density: 60 hl / ha for 10,000 plants / ha.

Mode de cultivation : Lutte raisonnée.

Cuvaison : The grapes are totally destemmed. Cold maceration for one week, then alcoholic fermentation for 10 to 15 days at 20-30°C

Elevage : 50% in barrels and 50% in stainless steel tanks for an average of 10 months, then bottled at the estate.

Wine Tasting : Fresh and intense nose, slightly spicy, with a dominant of red fruits (strawberry, cherry, black currant, blueberry). In the mouth, the fresh attack followed by a low tannic intensity ends on a harmonious finish.

Food and Wine Pairing : To be served with a plate of cold meats, a meat or poultry pie, a stew or for certain it will make an ideal partner for fish lovers.

Age
de la vigne
40 ans
en moyenne



Service : Entre 2 et 6 ans d'âge à une température de 14 à 16°C.