

# Bourgogne

Pinot Noir

2013

## GRAPE

Pinot Noir

## HARVEST

09/10/2013

## SULPHITES (TOTAL SO<sub>2</sub>)

50 mg/L

## BOTTLING PROCESS

28/01/2015

## CONSERVATION POTENTIAL

4 to 6 years

## VINIFICATION

After sorting in the vineyard and winery, the grapes are de-stemmed then directly put in tank. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 3 weeks during alcoholic fermentation. The wine is then put in oak barrels, by gravity, for 12 months (no new oak).



## TASTING NOTES

Bright garnet red color with medium support.  
The nose smells of currants with minty notes.  
On the palate, the freshness and liveliness stand out.