

Bourgogne

Pinot Noir

2014

GRAPE

Pinot Noir

HARVEST

18/09/2014

SULPHITES (TOTAL SO₂)

79 mg/L

BOTTLING PROCESS

07/12/2015

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 11 months (no new oak). No filtration or fining is performed.



TASTING NOTES

The color is garnet red and moderately intense. The nose exudes aromas of cherries and currants accompanied by slightly musky notes. In the mouth, delicate fruit with fine tannins.