

Bourgogne

Pinot Noir

2015

GRAPE

Pinot Noir

HARVEST

06/09/2015

SULPHITES (TOTAL SO₂)

64 mg/L

BOTTLING PROCESS

20/12/2016

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). No filtration or fining is performed.



TASTING NOTES

The color is ruby red of medium intensity. On the nose, the fresh fruit is released with some discreet vanilla notes. The palate is silky, refreshing and greedy. Fresh fruit is present in this wine.