

Bourgogne

Pinot Noir

2016

GRAPE
Pinot Noir

HARVEST
27/09/2016

BOTTLING
PROCESS
08/01/2018

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



TASTING NOTES

The color is very bright and ruby. The nose is pleasant with small red fruits and a hint of undergrowth, hawthorn and some licorice. The nose is precise. The palate is slightly acid giving a beautiful impression of red fruit coulis, very pleasant, the tannins are very soft.