

# Bourgogne

Pinot Noir

2019

## GRAPE

Pinot Noir

## HARVEST

17/09/2019

## BOTTLING PROCESS

08/01/2021

## CONSERVATION POTENTIAL

3-5 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 fining is performed.



## TASTING NOTES

Attractive nose of red fruits and a touch of spice. The wine has a dynamic acidity. The structure is nice with silky tanins and a lovely finish.