

Bourgogne

Pinot Noir

2016

GRAPE

Pinot Noir

HARVEST

27/09/2016

BOTTLING PROCESS

08/01/2018

CONSERVATION POTENTIAL

4 to 6 years

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.

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.

