

Bourgogne

Pinot Noir

2013

GRAPE

Pinot Noir

HARVEST

09/10/2013

BOTTLING PROCESS

28/01/2015

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 12 months (no new oak).



TASTING NOTES

Bright garnet red color with medium support. The nose smells of currants with minty notes. On the palate, the freshness and liveliness stand out.