

# Bourgogne

Pinot Noir

2015

## GRAPE

Pinot Noir

## HARVEST

06/09/2015

## BOTTLING PROCESS

20/12/2016

## CONSERVATION POTENTIAL

4 to 6 years

## VINIFICATION

After sorting in the vineyard and winery, the grapes are destemmed 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.