

Bourgogne

Pinot Noir

2017

GRAPE

Pinot Noir

HARVEST

12/09/2017

BOTTLING PROCESS

12/12/2018

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



TASTING NOTES

Ruby pale color. Fruity nose, luscious and inviting. Fresh mouth, always fruity with a slight acid finish. A light and spontaneous wine, very tasty.