

Bourgogne

Pinot Noir

2018

GRAPE
Pinot Noir

HARVEST
07/09/2018

BOTTLING
PROCESS
09/12/2019

CONSERVATION
POTENTIAL
4-6 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

Nose on ripe red fruits, morello cherries. The mouth is rich and structured with a great freshness.