

Bourgogne

Pinot Noir

2019

GRAPE

Pinot Noir

HARVEST

17/09/2019

BOTTLING PROCESS

08/01/2021

CONSERVATION POTENTIAL

3-5 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 fining is performed.



TASTING NOTES

Attractive nose of red fruits and a touch of spice. The wine has a dynamic acidity. The structure is nice with silky tanins and a lovely finish.