

# Bourgogne

Pinot Noir

2020

## GRAPE

Pinot Noir

## HARVEST

02/09/2020

## BOTTLING PROCESS

22/07/2021

## 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 10 months (no new oak). No fining is performed.



## TASTING NOTES

With its intense red color, the Bourgogne Pinot Noir 2020 shows deep red fruit aromas. The palate is silky and generous. The wine is easy and attractive.