

## PRODUCT SHEET

## **BOURGOGNE PINOT NOIR**

- History -

SELECTION OF APPROXIMATLY 40 ARES PARCELS LOCATED IN THE TOWNSHIPS OF IGÉ AND HURIGNY. PLANTED IN THE 1980s. FIRST VINTAGE IN 2021.

- Terroir -

CLAY-LIMESTONE SOIL. EAST/WEST EXPOSURE

- Grape varieties-

- Viticulture -

GRASS COVER BETWEEN THE VINES IS CONTROLLED. THE AGRICULTURAL PRACTICES PRESERVE THE NATURAL ECOSYSTEM: HEV LEVEL 3. THE AVERAGE YIELD IS 58HL PER HECTARE.

- Annual production -

GRILLED DUCK BREAS, OVEN-BAKED STUFFED PEPPERS



- Vinification -

MECHANICAL HARVESTING, 100% DE-STEMMING, PRE-FERMENTATION COLD MACERATION.

15 TO 20 DAYS OF VATTING TIME. AGED IN 100% OAK BARRELS FOR 12 MONTHS

- Tasting -

DEEP GARNET COLOR

COMPLEX AND SPICY AROMAS (PEPPER, CLOVE) WITH TANGY BLACK FRUITS (BLACKCURRANT, CHERRIES

CRISP AND FRESH, WITH A HINT OF MENTHOL ON THE FINISH

Ageing potential -

Serving temperature

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