

"Pinot Noir" Côteaux Bourguignons



THE VINEYARD

Our Pinot Noir is produced in the town of Villers-la-Faye in the place called "Sous le Mont".

Area : 0.21 ha

Altitude : 230 m

Exposition : South

Grape variety : Pinot Noir

Density : 10,000 vines / ha planted in low vines

Cultural method : Organic cultivation

THE CELLAR

Harvested by hand and at maturity, the grapes are then sorted, 100% destemmed and put in vats. Pre-fermentation at 10°C. The vatting lasts between 15 and 20 days. After devatting, pressing and settling, the wine is placed in barrels of 228L for at least 5 years, to undergo its malolactic fermentation before starting the aging for about 12 months. A single racking and no filtration before bottling.

Elevage : 228L barrels aged at least 5 years

Production : 800 bottles on average

Format : Waxed bottles (75cl) and waxed Magnums (150cl)

THE TASTING

Color : Deep ruby

Aromatic : Charming nose, of great intensity with scents of fresh red fruits

Palate : Gourmet and light, with a lot of freshness.

THE SERVICE

Service temperature : 15-16°C

Potential Guard : now with a lot of pleasure.

Food and wine pairing : As a starter, goes very well with parsley ham or pie. It can also be associated with cheeses or as a dessert with fresh red fruits.