



## **Bourgogne Pinot-Noir Cuvée des Chanoines de Notre Dame**

### **KNOW-HOW**

The grapes are harvested by hand and transported in 20 Kg crates.

The harvested grapes are entirely destemmed and then go into vat for around 24 days at below 32°C. The wine is aged in the cellars of the Notre-Dame Chapter in previously-used French oak barrels for 18 months, before being bottled. 15% new oak.

### **TERROIR**

A native of Burgundy, the Pinot Noir likes limestone soils in which it reveals its full aromatic potential.

### **TASTING NOTES**

Ruby red hue with bright tints.

On the nose, the wine releases pronounced aromas of crunchy red fruit. Powerful yet supple on the palate with smooth, coated tannins. The fruit is perfectly balanced with the oak, adding fine aromatic complexity.

### **FOOD-WINE PAIRING**

This wine is recommended with beef Bourguignon or cheeses such as Epoisses.

