

BOURGOGNE PINOT NOIR

« Les Chapitres »

A native of Burgundy, the Pinot Noir likes limestone soils in which it reveals its full aromatic potential. The grapes come from different plots all located in Côte d'Or

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are harvested by hand. The grapes are entirely destemmed and then go into wood tanks for around 15 days at below 32°C. The wine is quickly aged in French oak barrels before being lightly filtered before being bottled.

TASTING

EYE Ruby red hue with bright purple tints

NOSE A lovely nose on red and black fruits (strawberry and blackberry) with spicy notes like liquorice.

MOUTH A fresh and straight attack, smooth tannins. In middle mouth, we have red fruits with a light oaky toasted flavour which is well-balanced.

PAIRING Charcuterie, beef bourguignon, beef ribs.

TEMPERATURE 13°C/15°C

AGEING Now to 5 years.

