

## BOURGOGNE ROUGE Pinot Noir

## Red wine AOP Bourgogne



Varietal: Pinot Noir 100%

Vineyard: Old vines-50 years of age+/-

**Soil :** Clay and limestone. It is fully worked while respecting the environment and the plant.



Area: 0.21 ha

Yield: 40 hL/ha

**Harvest:** Done by hand in perforated boxes



**Vinification:** Sorted then de-stemmed before maceration for 10 days. Pumping over and pigeage every day. Pneumatic pressing and end of fermentation in stainless steel tanks.

Ageing: In oak barrels for 10 months



**Tasting Note:** Very rich and powerful. Nose of very ripe blackcurrant and red fruits. Round mouth. Silky tannins, with aromas of cassis and black cherry.

**Production:** 20hl



**Food pairing :** It will pleasantly accompany red meats, game and cheeses

**Storage:** It can be enjoyed young or aged a few Years.

To be served between 16 et 18 °C



AXIME GRENOT









