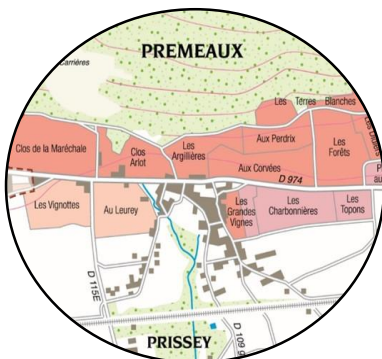


BOURGOGNE PINOT NOIR

2015



TERROIR

Our vineyard of Bourgogne Pinot noir is blended with several plots locating in Premeaux-Prissey. Vines have been planted between 1956-1965. Grapes are threated as the others grapes classified in Premier Cru, making a qualitative wine.

Surface : 1,98 hectares. (4,89 acres)

Climat & Soil : Clay and limestony soil with clay predominance.

TASTING NOTES

EYE

Pretty ruby colour with purplish tints.

NOSE

Spicy and peppery notes, black fruits aromas as blackberry.

Rich and dense nose.

PALATE

On the palate, the wine is rich and concentrated.

Nicely roundness with black fruits aromas.

Suave and silky tannins.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 3 to 5 years.

FOOD & WINE PAIRINGS

Our Bourgogne Pinot Noir 2015 will perfectly match with samossas, beef tenderloin, or with soft cheeses as Cîteaux ; or with hard cheeses as Gouda, or la Tête de moines.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press wines are separated for aging.

Aging process is taking place 20% in traditional Burgundian 228 liters barrels during 12 months with 10% of new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

