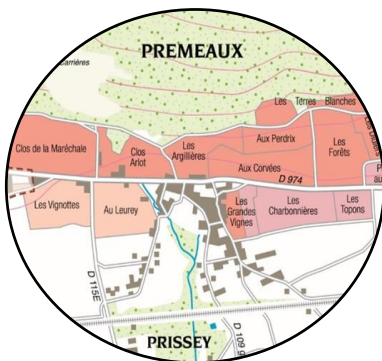


# BOURGOGNE PINOT NOIR

## 2018



### 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 60% in stainless steel tanks and 40% in traditional Burgundian 228 liters barrels.

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

### Key points

**A Bourgogne from Nuits !**  
**Surprising style and complexity**  
**Great wine to be enjoyed now**  
**Higher end entry level AOC**  
**Strong signature**

### TERROIR

Our vineyard of Bourgogne Pinot noir is made of several plots located in Premeaux-Prissey. Vines have been planted between 1956-1965. Grapes are receiving the exact same care as the others grapes classified in Premier Cru, making it a qualitative wine.  
Surface : 2,97 hectares. (7,18 acres)  
Climat & Soil : Clay and limestony soil with clay predominance.

### TASTING NOTES

#### EYE

Pretty velvety burlat red.

#### NOSE

The nose is complex and spicy.

#### PALATE

On the palate, the wine has a good and persistent tannic structure.

### SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 8 to 10 years.

### FOOD & WINE PAIRINGS

Our Bourgogne Pinot Noir 2018 will perfectly match with red meats or œuf meurette.

