

**GRAPES:**

Pinot Noir 100%

**D.O.:** Burgundy

**THE TERROIR**

Clay and limestone. Medium slope.

**WINEMAKING:**

Maceration in thermo-regulated stainless-steel tanks. 3-weeks alcoholic fermentation. Soft settling of the juice in French oak (20% for new oak). Malolactic fermentation and ageing on fine lees for 16-months.

**TASTING NOTES:**

**Color:** Deep ruby with garnet shades.

**Nose:** Intensively aromatic, red and dark fruit aromas with raspberry notes.

**Palet:** Well built, combining blended tannins with mellowness.

**Food Pairing:** Red meats, game or various cheese.

