

# BOURGOGNE PINOT NOIR

2017

- REGION Burgundy
- VILLAGE Bourgogne

- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

#### The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- · HARVEST Hand picked

## Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

### Description

The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy. This wine exhibits the characteristics of the great Burgundy reds.

### Wine tasting

- TASTING NOTE Our Pinot Noir 2017 unveils a ruby color and a nose combining cherry and undergrowth flavors. Its mouth is very smart with an alliance of liquorice and red fruits.
- CELLARING POTENTIAL 2-5 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°

### Press review

Bourgogne Pinot Noir 2017 - Wine Align - Canada - August 2019 - 91/100



APPELLATION BOURGOGNE CONTRÔLÉE

A BEAUNE - CÔTE-D'OR - FRANCE

PRODUIT DE FRANCE