

BOURGOGNE PINOT NOIR "LA CHANFLEURE" 2019

- REGION Burgundy
- VILLAGE Bourgogne

- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 55hl/ha
- · HARVEST hand picked

Vinification & Ageing

- FERMENTATION Traditinal open vat fermentation
- AGEING Stainless steel vats



La Chanfleure is an old word used synonymously with "tâte-vin", it is actually the pipette used by the cellarmen to take some wine from the barrel to taste it during the vinification. We chose to link the term "La Chanfleure" to some of our wines in order to assign them an additional recognition element. Bourgogne Pinot Noir is a regional appellation for which the wines come from various parts of Burgundy. The Pinot Noir "La Chanfleure" exhibits the characteristics of the great Burgundy reds.

Wine tasting

- TASTING NOTE The Bourgogne Pinot Noir "La Chanfleure" 2019 displays a bright deep ruby hue. The nose is intense on cherry notes. It is fresh and round on the palate with blackcurrant bud aromas and silky tannins. A gourmet wine.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°

