

Bourgogne Pinot Noir 2015



APPELLATION
Bourgogne



GRAPE VARIETY
100% Pinot Noir



ALCOHOL LEVEL
12.5%



BOTTLE SIZE
750 ml

Fine crimson colour. Intense nose of raspberries and puréed strawberries. In the mouth, excellent structure with smooth and silky tannins. A rich, full-bodied wine with a long finish.

VINIFICATION + AGEING

Grapes were hand picked and sorted from various sustainably managed old vines parcels around Côte d'Or between September 20th and 25th. They were fully destemmed and very lightly crushed. Fermentation started spontaneously in stainless steel tanks and wine was later pressed and transferred to a combination of seasoned oak casks and barrels (no new oak) for malolactic fermentation and ageing. The wine was lightly filtered and bottled without prior fining

from November 5th to 7th 2015.

SOIL TYPE

Clay and limestone with southeast exposure and 230 meters average elevation

VINEYARD

Guyot – Sustainable viticulture

TRAINING

&

MANAGEMENT

VINE AGE

30 to 80 years old

PLANTING DENSITY

10,000 vines/ Ha

YIELD

43 Hectolitre/Ha

Regional
AOP

1,854
Ha