



ANDRE MONTESSUY

BOURGOGNE PINOT NOIR 2020



REGION	Burgundy, France
GRAPE VARIETAL	100% Pinot Noir
TERROIR	The vineyards tend to be located along the foot of the wine-growing slopes on limestone soils mixed with some clays and marls. The soils are stony, rocky even, and quick-draining. The vines average 30 years with 10,000 plants per hectare.
VINIFICATION	The grapes were harvested in September then traditional vinification occurred with cap punching and pumping over.
AGING	Aged for 6 months with 30% new oak, 30% old oak barrels and 40% in stainless steel tanks.
TASTING NOTES	The nose is elegant and fresh with strawberry, cherry, and blackcurrant aromas. The palate is flexible and round with soft tannins for perfect freshness.
FOOD PAIRING	This wine will be perfect with red meats, either grilled or roasted, game (avoiding strong flavored sauces), and soft cheeses.
TECHNICALS	Alcohol: 13%