

PINOT NOIR

Élevé en barrique

Conditions of growth : This Pinot Noir is planted on mid-hillsides in soil composed of clay and sand. The vines roots are very deep and, in order to maintain good soil structure, the ground is worked alternately; one row is ploughed, the next is left to grass.

Winemaking method : The grapes are harvested by hand, with high ripeness. After long skin maceration, we do a traditional fermentation through temperature control process, and one year maturing in barrels. Then the wine is aged 12 months in new oak casks (barriques bordelaises).

Tasting :

- *Colour :* Deep red, with flashes of ruby.
- *Nose :* Pleasing woody touches blend nicely with a marked fruitiness of red berries and cinnamon.
- *Mouth :* On the palate it is round and harmonious, with a bouquet smelling of spices, vanilla and red berries. It is an elegant and fine wine, with a long finish.

Nos conseils : This Pinot Noir 'red' will harmoniously be suited to game, red meat or cheese.

Température de service : Serve at room temperature.

Conservation : Up to 15 years.

