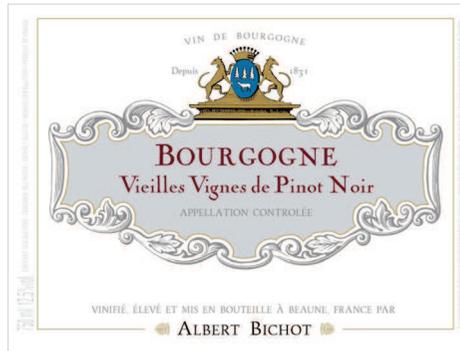


BOURGOGNE "VIEILLES VIGNES" DE PINOT NOIR



Bourgogne

100 % Pinot Noir

AOC Régionale

The vineyard:
 Calcareous clay soil

Vinification:
 Temperature-controlled conical oak vats
 Temperature-controlled stainless steel tanks
 18 to 25 days

Ageing:
 20 to 30% oak barrels
 70 to 80% in vats
 8 to 12 months

Our Bourgogne Pinot Noir "Vieilles Vignes" (old vines) is crafted from grapes grown on vines that are between 25 and 30 years old and are located in the Côte de Beaune and Côte de Nuits. The varying exposure and altitude of these vineyards allow us to create this mosaic of parcels, resulting in this wine's beautiful complexity. The venerable age of the vines gives the wine its remarkably concentration, with straightforward, characteristic flavours that are recurrently honoured at prestigious contests.

Tasting notes

Flattering nose with an appealing palette of fruity aromas (blackcurrant, redcurrant, plum). Fleshy and balanced on the palate with oaked notes and a pleasing finish.

Food/wine pairing

This wine is a fine match for roasted or grilled meats, poultry, vegetables and mild cheeses.

Serving and cellaring

Serve at 14 -15°C. (57-59°F)

This wine is best enjoyed within 3 to 5 years of purchasing to fully appreciate its fruitiness.

