



BOURGOGNE ROUGE 2023

Grape variety Pinot noir

Terroir Clay and limestone hills with south and west exposure, located in Hurigny (Mâconnais, South Burgundy)

Vinification

Destemming grapes, cold maceration before fermentation for 6 days at 8°C and maceration during fermentation for 15 days at 25°C. Ageing for 18 months and fining in oak barrels

Wine tasting

Deep black cherry colour

Notes of fruits (cherry and blackcurrant) as well as spices on the complex and intense nose

Smooth and velvety on the palate, revealing ripe fruits, vanilla and liquorice aromas. Persistent finish.

An expressive wine, very harmonious, reflecting the typicity of the grape variety as well as benefiting from a very sunny vintage

Food pairing charcuterie, roasted poultry, grilled meat, fresh goat and cow's milk cheeses

