

Bourgogne Côtes d'Auxerre Rouge

Variety

Pinot Noir

Terroir

Limestone-clay on kimmeridgian bedrock.

Vine age

20 years

Cultivation

- Planting density: 8000 vines/Ha - Pruning method: Guyot simple -
Natural grass cover

Vinification

The pinot noir grapes are machine harvested and then de-stemmed. The grapes then undergo a cold maceration for four days in open concrete marc tanks. During alcoholic fermentation the must is pumped over (remontage) twice each day. This process is repeated until the end of the alcoholic fermentation. The wine is matured in temperature controlled stainless steel tanks.

Tasting note

Ruby-red in the glass ushering in the aroma of red fruits on the nose. A supple and silky palate-fruits of the forest with hints of liquorice. Perfect with grilled meat and cheese. Serve between 14-15°C. At its best between three and eight years.

