

## Bourgogne Côtes d'Auxerre Rouge

### Variety

Pinot Noir

### Terroir

Limestone-clay on kimmeridgian bedrock.

### Vine age

20 years

### Cultivation

- Density of plantation: 8000 vines/Ha - Pruning Guyot simple - Natural grass cover

### Vinification

Selection by parcel. Machine harvested grapes, then de-stemmed. We carry out a cold soak for 4 days in open concrete marc tanks. The must is pumped over twice a day until the end of alcoholic fermentation.

De-vatting: we first bleed off the free run wine, then press the marc at low pressure to avoid any drying notes. A part of the cuvee is matured in demi-nuit barrels (600L) to allow a malolactic fermentation over 10 months, and the rest is matured in concrete tanks. The two are blended before bottling.

### Tasting note

A ruby-red colour. A nose of red fruits. A supple and silky mouth with aromas of fruits of the forest and a hint of liquorice. It matches well with grilled meat and cheese. Serve between 14-15°C. To be drunk between 3 and 8 years.

