



BOURGOGNE PINOT NOIR “TRADITION”

Appellation : Bourgogne Pinot Noir

Vintage : 2023

Grape: 100% Pinot noir

Age of the vines: 25 to 50 years

Service Temperature: between 16° to 17°

Shel life of wine: 2 to 5 years

Vinification:

Fermentation and maturing steel vats, the grapes are harvested when they are fully ripe.

Tasting notes:

To the eye, they richly coloured – crimson at first then, with age, shading towards dark ruby. To the nose they offer at first a basket of small red and black fruits (strawberry, cherry, blackcurrant, bilberry) later evolving into cooked prune, peppery notes, and notes of animal, underbrush, moss and mushroom. They lively and structured in the mouth with a well-rounded and supple backbone. Tannin and fruits go hand in hand and the chewiness matches the power of the secondary aromas.

Wine & food paring:

Chicken tagine, cold meats, beef bourguignon, white meats, grilled meats...

Situation:

Bourgogne rouge come from the Pinot Noir grape whose name can be traced back as far as 1375 and which gives birth to all the great red wines of Bourgogne. It is delicate, highly valued and needs careful looking after during the growing season.

Sols:

This Bourgogne pinot noir comes from southern Burgundy, where limestone, clay and marl blend, with granitic nuances in the southern Mâconnais. The result is a fruity, easy-to-drink Pinot Noir.

