Bourgogne Rouge



Tasting

Beautiful purple color. Intense nose of raspberry and strawberry puree. Very nice structure in the mouth with velvety and silky tannins. Rich, deep wine with a very nice length in the mouth.
Optimum tasting: from two to eight years.

Terroir

Quaternary clay-limestone soil (Middle Bathonian)
Exposition: West
Altitude: 260 m
Slope: 5%

Viticulture

Grape variety: Pinot Noir
Plantation density: 8000 plants/ha
Average yield: 40 hl/ha
Harvesting by hand
Tillage

Vinification

Sorting of the harvest on a vibrating table, then on a manual table. 100% de-stemming before vatting. Vinification in open wooden vats with one or two pigeages per day.
Vatting time of 14 to 15 days. After pressing, the wine is put into tuns where the malolactic fermentation will follow. Racking, then light filtration before bottling after 15 months of ageing. No gluing.