

Grape varieties

100% Pinot noir.

Vinification and ageing

Classic vinification.

Harvest early (beginning of August). Short maceration at low temperature for one week.

Rapid racking and racking.
Bottling March/April.

Cellaring potential

2 to 3 years.

Organoleptic description

Brilliant purple colour and clean.

Heady aromas from fresh cherry to morello cherry.

Beautiful structure roundness.

Wine and food pairing

Raw fish, beef carpaccio, white meats.

Service temperature **16 to 18°C**.