



Production area

This regional appellation may be cultivated throughout wine-growing Burgundy. The appellation covers a surface area of approximately 1854,93 hectares.

Origins

Burgundy's soil is clay-limestone based, yet it varies considerably from village to village. This renders the winemaker's role all the more important when selecting the grapes.

Varietal

100% Pinot Noir

Vinification and maturing

Vinification in stainless steel tanks followed by 6 months of barrel ageing.

Tasting notes

COLOUR : Brilliant cherry red.

NOSE : Predominantly fruity aromas (cherry and alcohol-preserved fruit) with a hint of lime and mint. Its complexity is typical of Pinot Noir.

PALATE : A round wine with bold fruit underscored by a delicate touch of oak. Good length. Soft and well-balanced.

Food and wine pairing

Ideal with grilled or roasted red beef, veal, meat pie, pot-au-feu, boeuf bourguignon and cheeses like Brillat-Savarin.

Serving suggestions

15°C

Ageing potential

5 to 10 years