



LOCATION  
Bourgogne

VARIETALS  
Pinot Noir, Gamay

TERROIR  
Calcareous clay and granitic soil



### PRESENTATION

Pinot Noir grapes grown in calcareous clay soil lend elegance and finesse to this wine, while the Gamay grapes, grown in limestone or granitic soil, lend fruit and roundness.

### WINEMAKING/AGEING

Fermenting maceration in thermoregulated stainless steel vats for 16 to 18 days.

Aging: 85 to 90% in stainless steel vats and 15 to 10% in oak barrels for 9 to 11 months.

### TASTING

Fresh, fine nose featuring notes of red and black fruit (raspberry, blackcurrant...). The palate is fleshy, soft and well balanced. Lovely fresh, fruity finish.

### SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 4 years.

### FOOD PAIRINGS

Charcuterie board  
Grilled or roasted meat and poultry  
Mild cheeses

