

Bourgogne Pinot Noir "Référence"

2023

Appellation
Bourgogne

AOP Classification
Regional Appellation

Varietal
Pinot noir

Region
Regional Appellation

Harvest
Manual

Terroir
Clay-limestone



Winemaker Notes :

Our Bourgogne Pinot Noir "Référence" is typical of Pinot Noir: a wine with a strong fruit and finesse. On the nose, its aromas of small black fruits and spices enchant us. On the palate, its supple tannins confirm its maturity. Its woodiness underlines its finesse and freshness.

Food & Wine Pairing :

Red meat & Game, Strong cheeses (Roquefort, blue cheese, Époisses...), Italian food (pasta, pizza, risotto)

Ageing Potential :

3 to 7 years

Vinification :

The grapes are sorted, de-stemmed and then gently conveyed into the vat on a belt, without pumping. Before fermentation, we carry out a cold maceration at 10°C for 4 to 5 days. Vatting lasts between 18 and 20 days, during which we punch down the cap daily. The wine is then put into vats and put into barrels, and the malolactic fermentation is carried out in full.

Ageing :

10 months in French oak barrels

Barrels :

Lightly toasted so-called blonde, 20% new barrels

Serving Temperature :

14-15°

Perfect pairing :

Will accompany a sautéed chicken marengo

For the Bourgogne Pinot Noir "Référence", typicity is of great importance. This wine is made from 100% Pinot Noir, the grapes coming from a blend of Côte d'Or, Saône et Loire and Yonne soils. The result is a typical Pinot Noir, with fruit and finesse, but with a strong character that makes you want to discover more.