

SIGNATURE



Grape variety : Pinot Noir



Terroirs : A blend of grapes from grown on limestone and clay-limestone from teh villages of Bué, Champtin and Verdigny.



The grapes are manually harvested and sorted a second time in the cellar. At least two thirds of the grapes are vinified in whole bunches, in large conical wooden vats of 45hl. The maceration occurs slowly, by pumping over. This process allows us to infuse the juices, rather than extracting its aromas, and the results is a more delicate, elegant wine. The aging takes place in wooden vats for 8 months.



Our Pinot Noir is a complex wine redolent of ripe black and fruit, delicate warm spices, framed by subtle tannins. It is a wine that can be enjoyed on release but will only improve with age.



Perfect partner with lamb chops, rabbit with mustard sauce, and Black Cod.



Service temperature : 14°C.



Aging potential: 10 years.