



Pinot Noir Bourgogne Capitain-Gagnerot

Grape variety:

Pinot Noir 100%

Floors:

Limino-clayey with low limestone content.

Vinification / Aging:

Manual harvest. Sorted and destemmed.

Alcoholic fermentation in open vats for approximately 15 days with 2 punching downs per day at the beginning.

Aging in oak barrels (10% new barrels) for 12 to 15 months.

Alcohol: 12.5%

Tasting:

Color: Delicate and brilliant purple color. Nose: Fruity aromas (cherry) which evolve into notes of ripe, almost kirsch fruit. Mouth: Full and fresh, lovely liveliness.

Food/wine pairings:

Chicken, Burgundy, veal, fine fish, medium-flavored cheeses, exotic dishes with little spice.

Serving temperature: 15°