

## BOURGOGNE PINOT NOIR

### Cuvée des Chanoines de Notre Dame

A native of Burgundy, the Pinot Noir likes limestone soils in which it reveals its full aromatic potential.

#### VINIFICATION AND AGEING

GRAPE VARIETY	Pinot Noir
WINEMAKING	The grapes are harvested by hand. The grapes are entirely destemmed and then go into vat for around 24 days at below 32°C. The wine is aged in the cellars of the Notre-Dame Chapter in French oak barrels for 18 month. 15% new oak.

#### TASTING

EYE	Ruby red hue with bright tints
NOSE	On the nose, the wine releases pronounced aromas of crunchy red fruit.
MOUTH	Powerful yet supple on the palate with smooth, coated tannins. The fruit is perfectly balanced with the oak, adding fine aromatic complexity.
PAIRING	Beef Bourguignon or cheeses such as Epoisses.
TEMPERATURE	12°C/13°C
AGEING	Now to 3 years.

