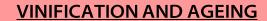




A native of Burgundy, the Pinot Noir likes limestone soils in which it reveals its full aromatic potential.



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.