



BOURGOGNE PINOT NOIR "SECRET DE FAMILLE"

Bourgogne

100 % Pinot Noir

AOC Régionale

The vineyard:
 Calcareous clay soil

Vinification:
 Temperature-controlled conical oak vats
 Temperature-controlled stainless steel tanks
 18 to 25 days

Ageing:
 100% oak barrels
 20% new oak
 10 to 12 months

Our Bourgogne Pinot Noir Secret de Famille ("Family Secret") is crafted from a carefully sourced blend of grapes from prestigious terroirs of the Côte d'Or region only (around Pommard, Chambolle-Musigny, Nuits Saint-Georges, Gevrey-Chambertin, Marsannay...). We treat these wines as "Villages" wines, where yields are restricted and ageing is adapted for each wine.

Tasting notes

This charming wine features predominant fruity aromas of blackcurrant and wild red berries. Velvety and silky, this wine boasts soft, balanced structure on the palate, which ends with a delicate finish reminiscent of red fruit.

Food/wine pairing

Enjoy this wine with roasted or grilled meats, poultry, vegetables and mild cheeses.

Serving and cellaring

Serve at 15°C - 16°C. (59°F - 60°F)

This wine is best enjoyed within 3 to 5 years of purchasing in order to appreciate all of its fruitiness.

