



**APPELLATION** Bourgogne “Pinot Noir”

**GRAPE VARIETY** Pinot Noir. But INAO (National Institute of the Appellations of Origin) still authorizes the grapes Caesar / Gamay.

**SOIL** Limestone soil of kimmeridgian and portlandian

**TASTING** Red colour. The nose offers some rich and refined aromas of red fruits and vegetal notes. The Bourgogne Rouge is nice, supple and round in mouth. With light tannins, it develops a beautiful harmony.

**FOOD AND WINE MATCHING** Grilled or broiled red meats, roasts, mild game, soft cheeses (brie, camembert).

**SERVING TEMPERATURE** Bourgogne Rouge should be served at about 14°C when it is still young, and at 16°C after it has aged 5 to 10 years.

**AGING POTENTIAL** Pinot Noir gives this Bourgogne the ability to evolve over a period of about 5 years.