

“The red pleasure”

THE WINE:

Name of the wine : Bourgogne Epineuil Pinot Noir

Appellation: AOC Bourgogne Rouge

Area of production : Burgundy, France

Colour: Red

Varietals: 100% Pinot Noir

VINEYARDS:

Provenance: Epineuil - purchasing of grappes

Vineyard area : 1 Ha

Planting density: 10 000 vines/Ha

Yields: 40 Hl/Ha

Solis: Chalky-clay

FERMENTATIONS:

Length of Maceration: On average 12 days in Tapered Wooden Tank

Yeast: Natural

Fermentation Température: around 25°C

Malolactic fermentation: 100%

Bacteria: Natural

MATURATION:

Maturation vessel: oak barrels (228l.) from 2 to 6 years old

Lees contact: Yes

Maturation period : 12 months

DESCRIPTION:

Through the cherry red colour of the wine one can imagine crushed red berry fruits on the nose where blackcurrant and strawberry fight for supremacy.

The soft fleshiness of this wine reflects the freshness of the terroirs of the Village of Epineuil where the grapes are from. A pleasure for all.

“Vintage advent” 2013: “A Cherry Storm is Brewing” Dressed in a grenadine cloak, this wine breathes subtle notes of cold smoke and a touch of iris and wilted rose. Its delicate flavour evokes an Alsatian Pinot with delicious tannins and a smooth finish. Enjoy with a Chicken au Jus and make a match made in gourmet heaven.

Serving temperature: 14 - 15°C

Ageing potential: To be Drunk between 1 and 4 Years

TECHNICAL INFORMATION:

Percentage alcohol: 12,75% vol.

Total acidity: 4,54 g/l H₂SO₄

Residual sugars: 0,10g/l

