



## Vineyard

Grape : 100 % Pinot Noir  
Soil : granite and hard schist  
Exposure : South east  
Age : more than 15 years old

## Vinification

Harvesting: 100% harvested by hand with selective picking in the vineyards.  
Vinification : Burgundy fermentation for 6 to 9 days after partial destemming.  
Ageing: 5 months in stainless tank with a partial oak barrel aging

## Tasting

Colour : A clear ruby red.  
Nose : A nose is characterised by aromas of black cherry and underwood.  
Mouth : The palate is fleshy and fresh, with delicately fruity, aromas of blackcurrant and notes of licorice. Fine and silky tannins.

## Service

Best to be served at 16 - 18°C.  
Easy to combine with a lot of dishes : cold cuts, barbecues, white and red meats, light pasta dishes but also to enjoy on its own as aperitif.  
To keep 2/3 years.

## Logistic details

**Customs code**  
22042143 6

**Cases**  
Dimensions (cm) : 26 x 17.3 x 31  
Weight : 7.9 kg  
Barcode : 3436730617183

**Bottles**  
Avantage  
Weight : 1.280 Kg  
Diameter : 8,6 cm  
Height : 29,6 cm  
Barcode : 3436730017082

**Pallets**  
Europe Palet  
570 bottles (95 cases of 6 bottles)  
5 layers of 19 cases  
Dimensions (cm) : 120 x 80 x 170  
Weight : 771 kg