

Bourgogne Rosé

PINOT NOIR



TECHNICAL DATA

GRAPE VARIETY
Pinot Noir

SOIL
Portlandian —
limestone

ASPECT
Northwest

VITICULTURE
HVE level 3

AGING
Stainless steel tank

SERVING TEMPERATURE
8–10°C

CELLARING POTENTIAL
1–3 years

I. Vines

The vineyard is located in the village of Saint-Bris-le-Vineux, on the Portlandian — limestone — with a northwest exposure. Pinot Noir vines aged 25 years, for a yield of 40hL/ha.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

After a long and delicate pressing and a cold settling of about twenty hours, fermentation takes place around 16 to 18°C using indigenous yeasts. Malolactic fermentation is carried out on fine lees from November to mid-April, followed by light fining and earth filtration for a clear, stable wine before bottling at the estate. Aging takes place exclusively in thermoregulated stainless steel vats, preserving freshness and fruitiness while allowing low-temperature fermentation that best develops the wine's aromas.

III. Tasting

Pale pink color. The nose expresses floral, almond and toasted notes. On the palate, a great mineral power characteristic of the terroir, finishing on fresh red fruit notes. Perfect with grilled fish.