

*“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 :** 22 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” 2015:** From behind its grenadine coloured robe comes the unmistakable perfume of burnt vine stalks. Its frank attack grabs hold of the taste buds from the moment it enters your mouth, followed by the crisp tang of blood orange that will make you flush. Try it with barbequed pork ribs.

**Serving temperature:** 14 - 15°C

**Ageing potential:** To be Drunk between 1 and 4 Years

### TECHNICAL INFORMATION:

**Percentage alcohol:** 13,10% vol.

**Total acidity:** 4,17 g/l H<sub>2</sub>SO<sub>4</sub>

**Residual sugars:** 0,3 g/l

