



Maison Louis Chavy, LC by LC Pinot Noir, Vin de France, Red

Vin de France, VSIG, France

Maison Louis Chavy was founded 60 years ago by Louis Chavy, a grower in Puligny-Montrachet. After studying oenology in Dijon, he began producing a wide range of wines from the Côte de Beaune and quickly expanded to the rest of Burgundy. Today, Maison Louis Chavy remains a small, highly specialized négociant focused on quality wines, particularly from the Côte de Beaune, Côte de Nuits, and Côte Chalonnaise.

PRESENTATION

A range of Chardonnay, Pinot Noir and Sauvignon Blanc to express the richness and elegance of Burgundian Climates.

AGFING

Aging for 4 months on fine lees. A part is aged in French oak barrels, another part in steel vats.

VARIETAL

Pinot Noir 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

14°C/16°C-51°F/61°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Purplish red, limpid and brilliant. A lot of fruity aromas (blackberry, strawberry, blackcurrant) with spicy notes. Ample with predominantly cherry, blackcurrant and liquorice. Great finesse Variety with low tannins.

FOOD PAIRINGS

Cold cuts, grilled meats or meats in sauce, pizza and hard cheeses.



