



La Burgondie

Bourgogne Pinot Noir

AOC Bourgogne, Bourgogne, France



Supple and appealing red wine.

PRESENTATION

Pinot Noir is the king of grapes in Burgundy. It is also a pure paradox as growers and winemakers alike fear it almost as much as they worship and pamper it. This elegant, demanding grape is, without a doubt, the most difficult variety to grow, vinify and mature. It demands an unparalleled degree of attention and precision; an intuitive understanding from those who work with it.

TERROIR

This Bourgogne Pinot Noir is made principally from grapes grown in the southern part of Burgundy where high levels of limestone and marl in the soils combine with ideal ripening conditions to give the wine its seductive appeal.

WINEMAKING

Grape variety : Pinot Noir.

Vinification : Classic red wine vinification with long vatting times and gentle pressing to protect the quality of the juice.

Maturing : In temperature-controlled stainless steel tanks to preserve the fresh aromatic charm.

VARIETAL

Pinot Noir 100%

SERVING

Serving temperature : 14 - 16°C.

TASTING

Visual : Ruby red colour with purple glints.

Nose : Aromas of red and black fruit berries (bilberries, cherries, blackberries, strawberries).

Palate : Structured and silky, it is supple in the mouth with soft tannins.

FOOD PAIRINGS

To accompany dishes such as charcuterie, tapas, pizza, chicken kebabs, red meats, mild cheeses and red fruit desserts.

For family occasions we typically serve it with a selection of Burgundian cheeses such as Époisses, Chaource and Soumaintrain.

La Burgondie

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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