



FRENCH CELLARS

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AOP Bourgogne

Red



PRESENTATION

"French Cellars" is a range of wines selected by "Private Collection" for the quality of their blends and the diversity of their grape varieties. These wines are made in the south of France by two winemakers trained in Australia.

VARIETAL

Pinot Noir 100%

TERROIR

The grapes selected for this cuvée come from several terroirs in Burgundy: to bring elegance and delicacy, one third comes from the Côte d'Or, one third from the rocky terroirs of the Mâconnais for their maturity and fruit power, and one third from the Yonne (Chablis) for the minerality and freshness.

WINEMAKING

The pressing of the grapes from Côte d'Or is done with whole bunches. They will then be vinified and aged in barrels in the style of great white Burgundies. The grapes from Mâconnais and Chablis are partially vinified and aged in stainless steel tanks, in order to preserve freshness and fruitiness. The whole is then blended.

TASTING

From a dark robe with ruby nuances, this Pinot Noir has aromas of small red and black fruits mixed with floral notes, with a delicately woody and vanilla touch. In the mouth, it is complex, fruity, and long. It has flavors of crushed black fruits (blackberries, blackcurrants, cherries), jam, and enveloped and melted tannins.

FOOD PAIRINGS

Serve at 16 - 17°C with cold cuts, white meats (chicken in cream sauce), and light cheeses.

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