

MIN

MAISON FONDÉE EN 1797

BOURGOGNE PINOT NOIR 2013

- REGION Burgundy
- VILLAGE Bourgogne

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Hand picked

- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy. This wine exhibits the characteristics of the great Burgundy reds.

Wine tasting

- TASTING NOTE This Bourgogne Pinot Noir 2013 has a bright ruby color. The nose reveals notes of cassis, liquorice and raspberries. The mouth is round with cherry aromas and mellow tannins.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°

Press review

Bourgogne Pinot Noir 2013 - Tom Cannavan's wine-pages.com - August 2015 - 86/100

VIN DE BOURGOGNE

ourgogne

PINOT NOIR APPELLATION BOURGOGNE CONTRÔLÉE



PAR LOUIS LATOUR NÉGOCIAN A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE